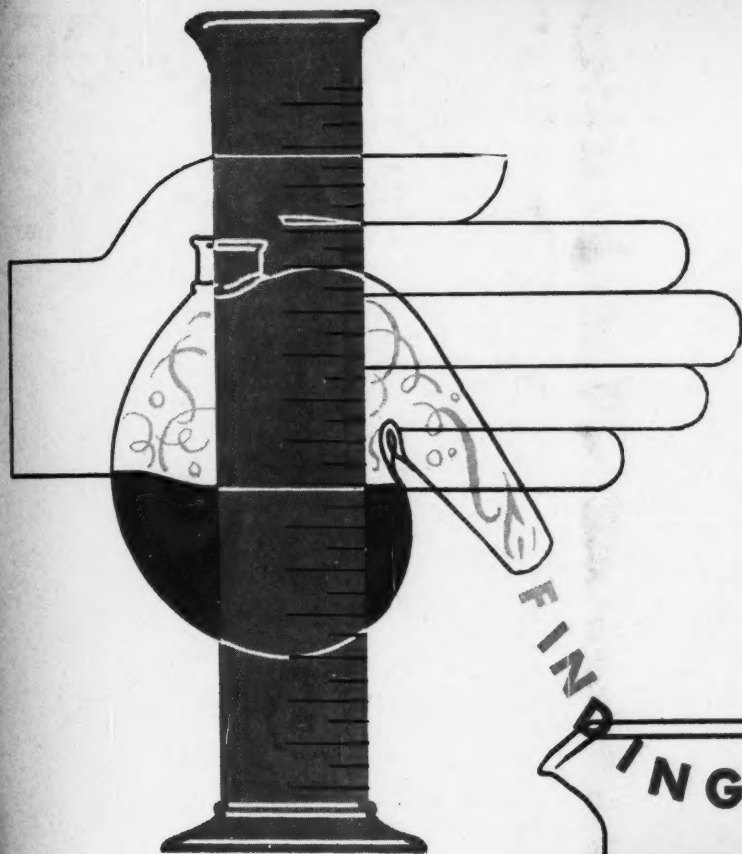


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VOLUME 141

JULY 25, 1959

NUMBER 4



THE NATIONAL Provisioner

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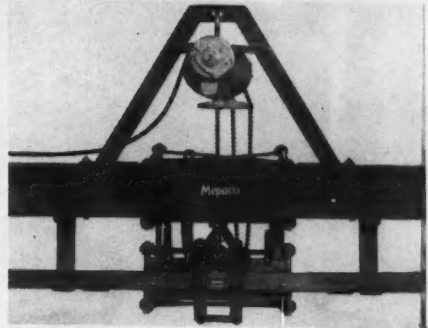
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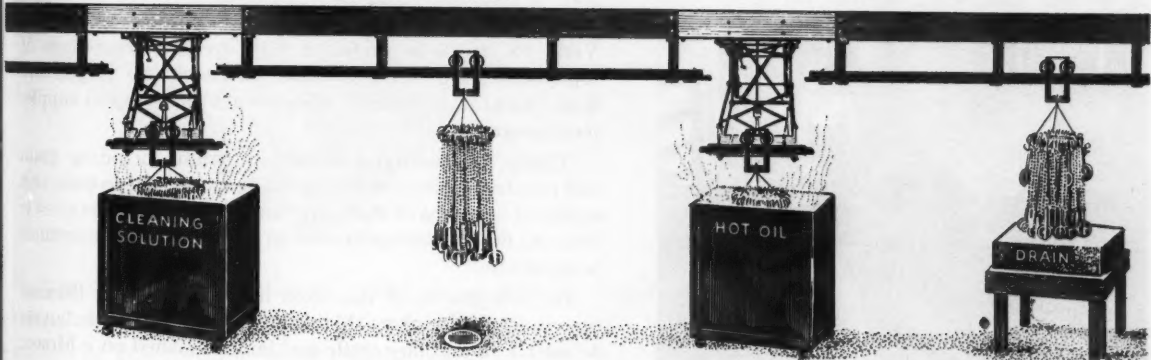


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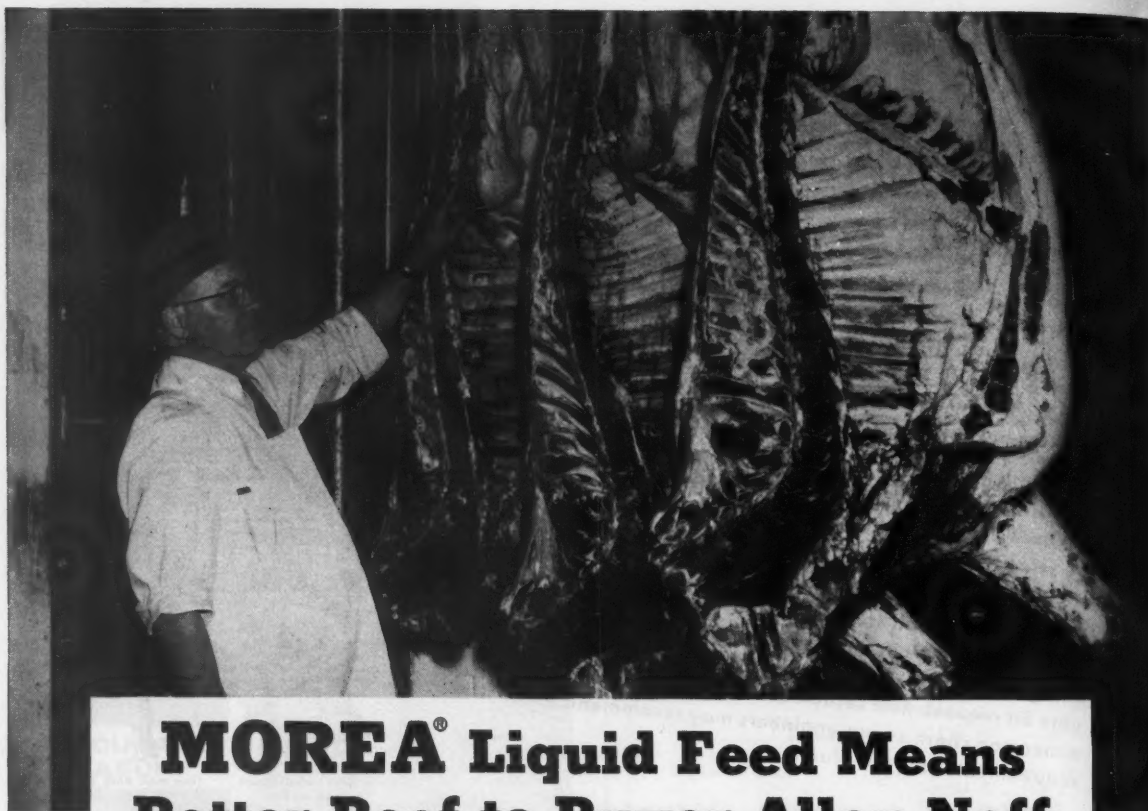
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THE NATIONAL PROVISIONER, JULY 25, 1959

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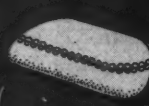
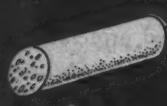
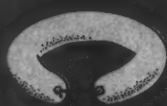
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THE NATIONAL PROVISIONER, JULY 25, 1959



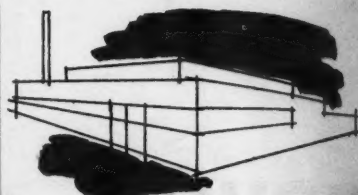
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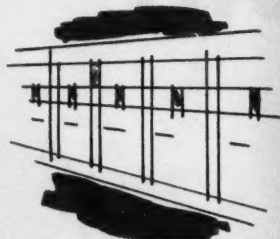


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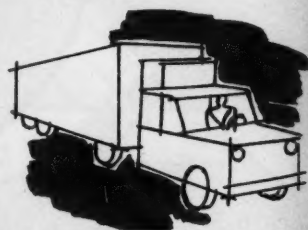
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JULY 25, 1959

VOLUME 141 No. 4

Keep It Rolling

We're always glad to see some evidence that the meat industry hasn't caught the "poor-mouth" disease—in fact as well as in public posture.

While we have endured the heavy-handed emphasis with which some industry spokesmen have publicized (almost boasted) of the paucity of returns in the meat business, we have also been annoyed by this attempt to acquire an aura of goodness à la Cinderella. We cannot understand why it is any more virtuous to live in poverty through ineptitude, or any other circumstance, than it is to earn adequate compensation for honest and effective effort—and the latter course is certainly a lot more comfortable for the family (owners and stockholders).

We take some comfort, therefore, from the fact that the American Meat Institute's analysis of the meat industry's operations (see page 18) shows that the financial results for 1958 were a little better than in 1957, and from various other indicators which hint that, on the whole, 1959 returns may improve significantly over those of last year.

This is the kind of ball that we like to see rolling—high, wide and handsome—and we hope that everyone will give it a little harder and harder push. Once the standing inertia which has frozen the profit level has been broken, it certainly seems appropriate to increase the momentum in every way.

A glance back over the years recorded in the table on page 18 will demonstrate that while the meat packing and processing business has never been a gold mine type of venture, it has, at times, earned respectable returns for enterprisers and investors.

The meat industry is not predestined to poor profits; it can go on to better and better if we "Keep It Rolling."

News and Views

Demands For Wage increases, a shorter work week, improved severance pay and other benefits were presented to Swift & Company and Armour and Company by the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL-CIO, in separate meetings this week as negotiations opened on new contracts to replace the three-year agreements expiring August 31. Although no amount was specified in the wage demands, the union has indicated that it wants "substantial" increases reflecting "sharp gains in productivity achieved by packinghouse workers since 1956." The Amalgamated contends that a shorter work week is needed to give workers more job security and increase employment, which has fallen with the rise in productivity. Similar demands are expected to be presented by the United Packinghouse Workers of America, AFL-CIO, as the UPWA begins negotiations with national packers next week. The UPWA is scheduled to meet with Wilson & Co., Inc., on July 28, Swift on July 29 and 30 and Armour on August 5 and 6. A one-year contract, rather than a longer pact, is expected to be among the UPWA demands.

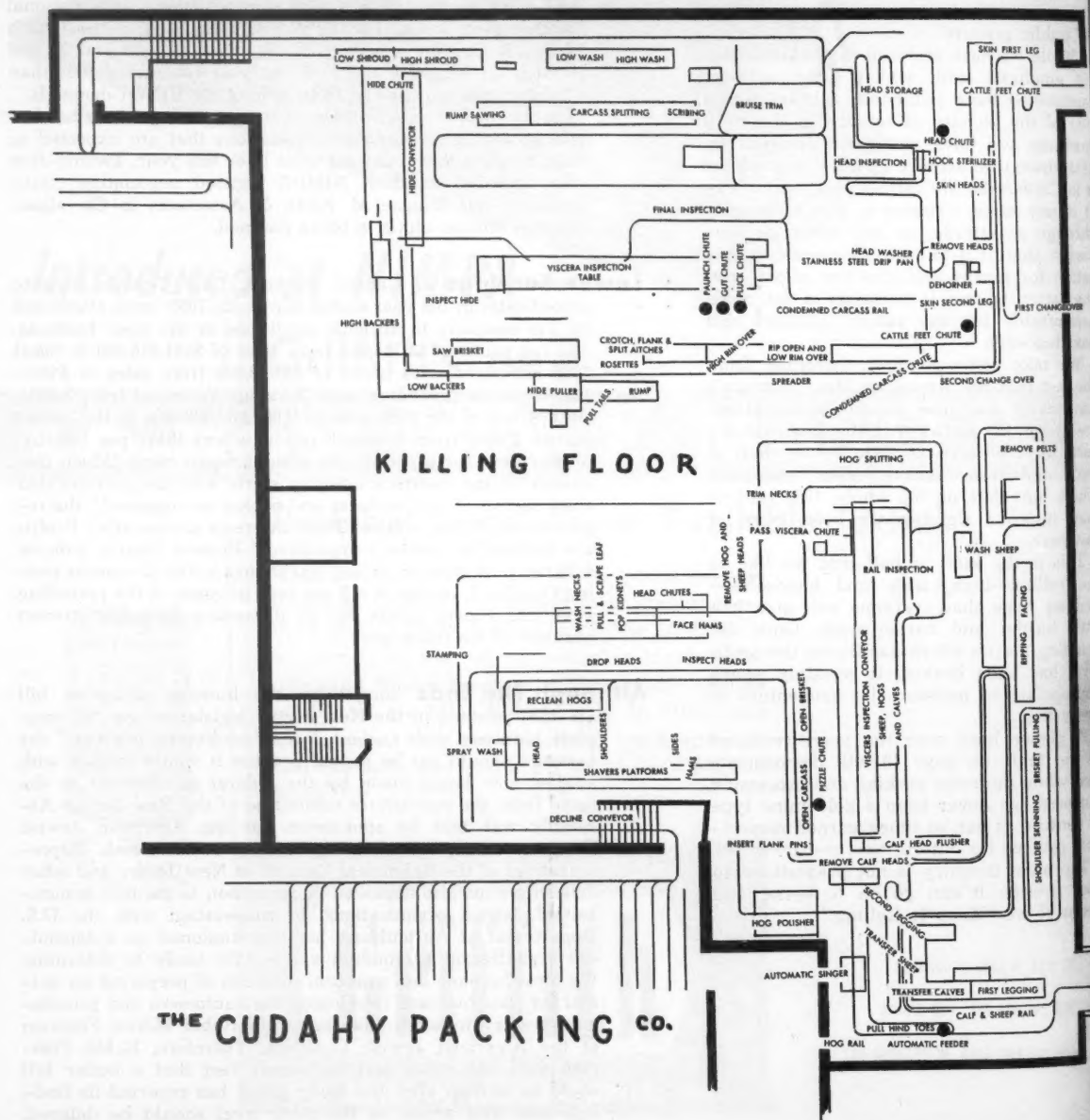
In the meantime, a number of independent packers has begun preparing for pension negotiations that are expected to loom large in their contract talks later this year. Twenty-five men attended the first NIMPA pension negotiating clinic, conducted by Eugene M. Klein & Associates in Cleveland. Another similar clinic is being planned.

Lower Earnings of Canada Packers, Ltd., Toronto, despite record sales in the year ended March 25, 1959, were attributed by the company to difficult conditions in the meat business. The net profit of \$4,734,913 from sales of \$541,416,000 in fiscal 1959 compared with profit of \$4,972,803 from sales of \$486,122,000 in the preceding year. Tonnage increased from 2,466,000,000 lbs. in the 1958 year to 2,604,000,000 lbs. in the recent period. Profit from livestock products was 13¼¢ per 100 lbs., or just over ⅛¢ a pound, the annual report says. "Much discussion of the livestock industry starts with the premise that the interests of the producer and packer are opposed," the report notes. "This is false. Their interests are parallel. Profits are limited by intense competition." Present figures indicate a 39 per cent increase in hog marketings in the 12 months ending October 1, on top of a 9 per cent increase in the preceding year, the report points out in discussing Canada's current problem of too much pork.

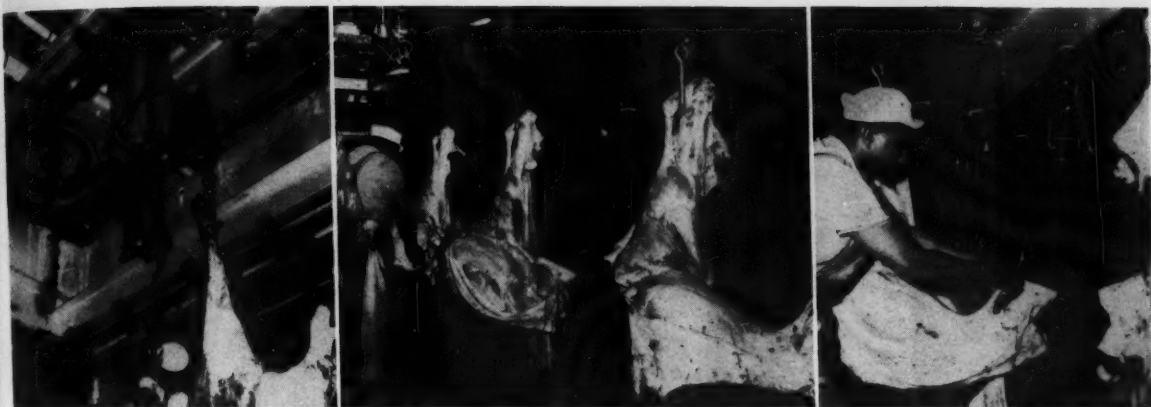
Although The Ends sought by the humane slaughter bill (A-133) pending in the New Jersey legislature are "in complete harmony with ancient Jewish traditional practice," the measure should not be passed because it would conflict with studies now being made by the federal government in the same field, the agriculture committee of the New Jersey Assembly was told by spokesmen for the American Jewish Congress at a public hearing in Trenton last week. Representatives of the Rabbinical Council of New Jersey and other Jewish groups also appeared in opposition to the bill. A number of Jewish organizations, in cooperation with the U.S. Department of Agriculture, has commissioned an independent organization to conduct a scientific study to determine the most humane and practical methods of preparing an animal for slaughter and developing the equipment and processes necessary to accomplish this, said Rabbi Morris Fishman of the American Jewish Congress. Therefore, Rabbi Fishman said, his group and the others feel that a better bill could be written after the study group has reported its findings and that action at the state level should be delayed.



LEFT: Animals are quickly and positively immobilized with captive bolt pistol. **CENTER:** The first butcher uses a power saw to cut skinned-out leg. **RIGHT:** Wash water from the heads is deflected into stainless steel pan.



THE CUDAHY PACKING CO.



LEFT: Shackle is automatically loosened at first transfer point. CENTER: At station where rumping is begun the second transfer is accomplished. RIGHT: Hook is shown being inserted in opened gam of the second leg.

Humane Slaughtering and Modern Conveyorized Dressing Are Built Into Cudahy's New Unit at Wichita

PART 1: Cattle Slaughtering and Dressing

THE first new slaughtering facility for all species, employing modern conveyorized techniques and approved humane dispatching methods, has been constructed at the Cudahy Packing Co. plant in Wichita. The completion of the unit marks the end of the second and final phase of a plant-wide refurbishing and rebuilding program designed to make the Wichita plant a better profit producer for the company. President L. F. Long announced the program to stockholders two years ago. (New processing and packaging departments were described in the NP of December 6, 1958.)

The new slaughtering departments became operational early this year, according to information supplied by J. C. McCowan, plant manager.

The slaughtering facility, for which the architectural and engineering design work was performed by Henschien, Everds & Crombie, Chicago, in cooperation with Cudahy's general engineering department at Omaha,

extends from the ground floor to the fourth level where the livestock dressing operations are performed. This positioning integrates the new unit with the existing coolers and permits maximum use of gravity and conveyors in transporting the chilled carcasses to cutting, processing and other departments, says John L. Crowley, senior vice president.

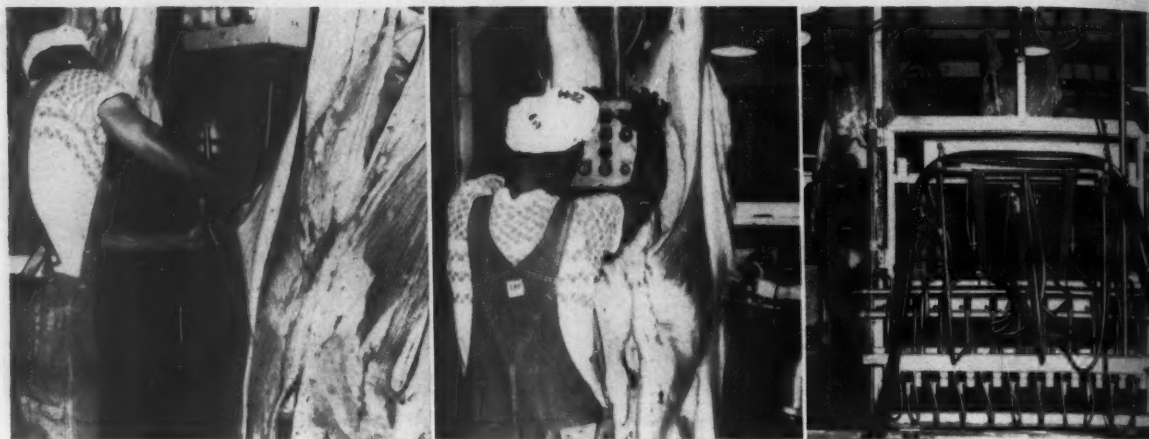
While the dressing facilities for all species are located on the fourth floor, initial operations on cattle and on hogs and small stock are performed on the first floor. Each of these two general areas is fed by individual chutes connecting with the Wichita stockyards.

On the beef side, the ground floor houses the final holding pen, the stunning box, the bleeding area and the beginning of the incline conveyor on which the bleeding animals are raised to the fourth floor.

The beef killing operation, which is rated at 30 to 75 head per hour, begins in a double compartment stun-

LEFT: Neck and shoulder are skinned from floor level with power knife. CENTER: Clearing out the crotch and flank. RIGHT: After the rosettes are skinned out the hide is ready for the operation at the pulling machine.





LEFT: Hide sides are placed in gripper arms of the puller. CENTER: With push buttons the operator controls the action of puller "Gorgeous George." RIGHT: Hoses supplying air for the puller are shown in the rear view.

ning box. About three head are driven into each of these compartments and the cattle are then stunned with a Koch captive bolt pistol. The box is equipped with hydraulically positioned gates. After stunning, the animals are dumped by the tilted floor onto the dry landing area. The shackled and hoisted animals are stuck and bled in an area equipped with grid type skid-resistant steel flooring.

The heads are skinned out and the carcasses are moved into position to be picked up by the fingers of the incline conveyor which moves them to the fourth floor. The walls of the conveyor passage are tiled and the floor beneath the line of carcass movement has a stainless steel chute for catching the blood. A stairway with a staunch stainless steel handrail runs along one side of the shaft. The materials used permit quick cleaning at the end of the day's operation, comments Kermit Holder, assistant plant superintendent.

When the carcass arrives at the first station on the fourth level an employee on a platform 5 ft. 9 in. from the floor skins out the free leg and butts the side. He uses an air-powered saw to cut off the free foot and shank up to the knee and drops it into a chute. The butcher then opens the gam, inserts a trolley hook in the free leg and places the trolley on the main dressing

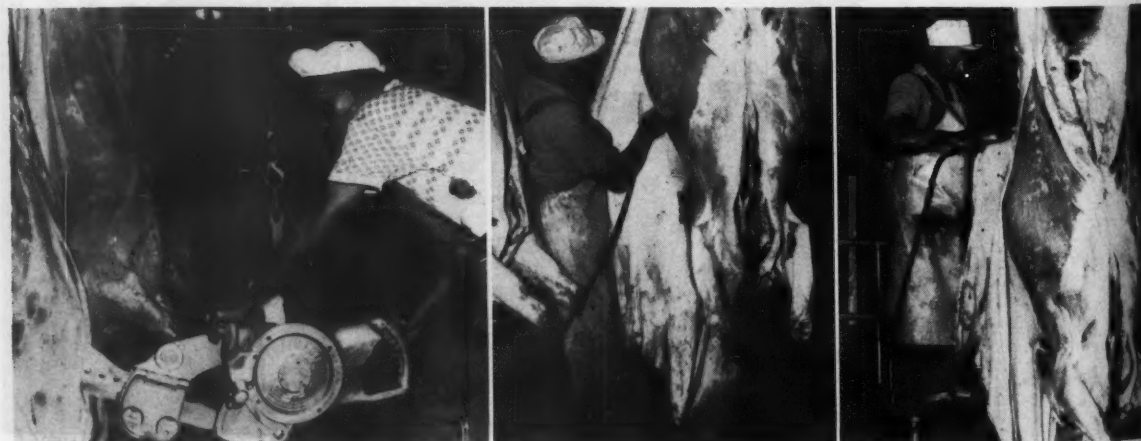
rail which begins at this point. Trolleys are held in a rail magazine as they are fed to this point from a mezzanine area where the beef trolley cleaning equipment is located. A rail stop permits moving the trolleys into position one at a time.

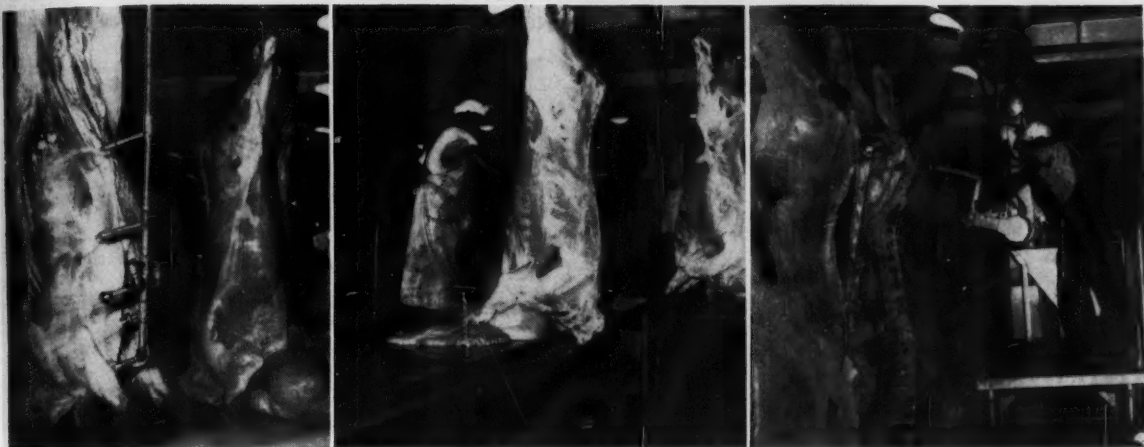
As the carcass moves forward it comes into a position at which the fingers of the main dressing rail conveyor engage the trolley of the skinned leg and transfer the weight to this leg.

The head removal station is located at floor level at the end of the first 31-ft. long work platform. Here an employee removes the head and, if necessary, dehorns it with a Globe pneumatic self-sterilizing dehorn.

The head is placed on the hook of the head inspection conveyor. At the first station on this conveyor, the heads are cleansed with a high pressure spray as they move past a compartmented stainless steel head flushing unit that drains into a 4-ft. pan. The tongues are dropped and the heads are conveyed past the inspection platform (2 ft. 9 in. from the floor) into the six-rail run-around holding area occupying a floor space of 12 ft. x 18 ft. The heads continue through an automatic washing cabinet of stainless steel and an automatic dropoff bar then lifts the head free of the hook which continues through a sterilization cabinet in order to make the

LEFT: Brisket is opened with a power saw. CENTER: One of the final hide removal operations. RIGHT: When the hide is finally dropped from the high back it is deflected onto a takeaway conveyor bound for the hide cellar.





LEFT: Before arriving at eviscerating station the carcass is sprayed. CENTER: Butcher drops viscera onto inspection conveyor. RIGHT: Splitting is performed on several platforms of different level in order to keep the butcher in line as nearly as possible with the section of the carcass on which the saw work is being done.

hook ready for reuse at the head removal location.

The carcass is conveyed to the next work platform which is 5 ft. 6 in. high. An automatic transfer device frees the original hoisting shackle from the one leg. As the carcass arrives at this point, the shackled leg leads and is on the high rail. The finger pushes the trolley onto a notched free section of rail which is mounted on an air piston. As the rail section moves downward the weight is transferred to the trolleyed leg. The operator loops the eye of the shackle over the chain, the piston moves the rail back into the high position and the next finger pushes the shackle clear. On the return run of the high conveyor, the fingers act as a stop while the shackles are transported to a runoff rod at the dry landing station.

The second freed leg is skinned out, cut with a power saw and deposited in a chute.

Rumping is started at the next station, and the second trolley is inserted in the opened gam. The trolleys are fed from a spiral magazine located on the mezzanine. The second trolleys are transferred to the main overhead rail via a glide spur.

On the next platform, which is 1 ft. 3 in. high, the butcher rips open the hide and begins to rim over the lower portion. This butcher, and the others who work on the

hide, use Jarvis power knives to do the skinning.

At the next platform, which is 5 ft. 6 in. high, the crotch and flank are cleared and the aitch bone is split with an air-powered cutter.

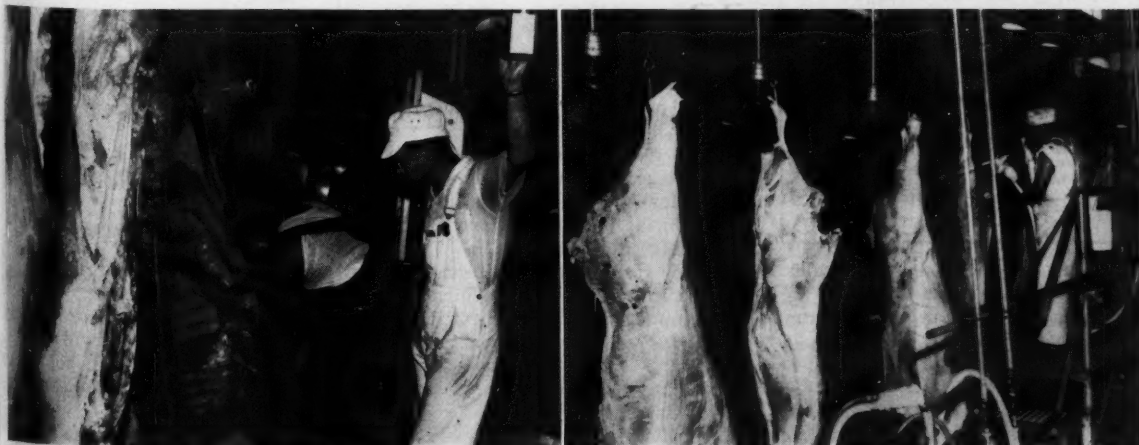
The following platform is located on the other side of the rail at a height of 6 ft. Here a butcher uses a power knife to perform the rumping and frees the hide from the tail with a pneumatic tail puller.

The next butcher works from floor level and skins out the rosettes. The carcass is now at the Globe Can-Pak hide pulling station and the hide has been rimmed about 10 in. These free fringes are placed in the pneumatic gripper jaws of the hide puller, one on each side of the carcass. As the operator activates the arms and they pull back on the hide, a back-supporting saddle moves into position. As the pull progresses, two radial arms which automatically adjust themselves to the conformation of the carcass, move into place to hold the carcass firmly as the hide is pulled from the back section by the forward thrust of the back support. The machine frees the hide for about 18 in. and performs the operations which are normally done by the floor men and fell pullers.

The puller travels with the carcass and returns to the

[Continued on page 36]

LEFT: Dr. George Clark makes the final inspection of sides on the rail. RIGHT: The high and low washing stations have different platform heights. Number of employees which are assigned depends on the chain rate.



AMI Reports Record Sales and Earnings Improvement for Industry

IN 1958, the American meat packing industry established a new record of \$13,205,000,000 in sales (wholesale value), an increase of 8 per cent over 1957.

Industry-wide profits increased to \$82,000,000, or 4 per cent above the 1957 total of \$79,000,000.

These figures were reported in the 1958 edition of "Financial Facts About the Meat Packing Industry," published this week by the American Meat Institute.

All of the increased amount paid by the packers' customers for meat and meat products during 1958 as compared with 1957 went to the farmer, the report showed.

The amount paid by the industry for livestock and other raw materials increased from \$8,890,000,000 in 1957 to \$9,850,000,000 in 1958. This \$960,000,000 increase in livestock and raw materials cost was \$10,000,000

TABLE 1: Operating Expenses of the Meat Packing Industry By Major Categories, 1956-58

Item	Million Dollars		
	1956	1957	1958
Wages & Salaries ..	\$1,570	\$1,565	\$1,560
Supplies & containers	505	495	490
Transportation	320	315	300
Income taxes	103	59	69
Social security taxes	38	39	40
Other taxes	34	32	35
Depreciation	82	84	90
Retirement programs	36	24	30
Insurance & hospitalization ..	35	41	45
Interest	21	23	22
Miscellaneous	417	429	412
Total	\$3,161	\$3,106	\$3,093

more than the increase in total sales, thus reducing by \$10,000,000 the gross margin from which industry profits were realized.

The modest increase in profits reported by the industry resulted from reductions in operating expenses which included such items as

TABLE 5: FINANCIAL RESULTS OF THE MEAT PACKING INDUSTRY, 1925-58 SUMMARY

Year P & S Series	Million Dollars		Net Earnings	Earnings % of		Earnings per 100 lbs. ²	
	Total Sales	Net Worth ¹		Total Sales	Net Worth	Live Weight	Dressed Weight
1925	\$ 3,465	\$ 824	\$ 47	1.4%	5.7%	20c	31c
1926	3,403	840	43	1.3	5.1	18	28
1927	3,491	828	19	.5	2.3	08	12
1928	3,666	830	48	1.3	5.8	20	30
1929	3,848	855	40	1.0	4.7	16	25
1930	3,628	887	32	.9	3.7	14	21
1931	2,770	835	(-18)	(-.6)	(-2.2)	(-08)	(-12)
1932	1,961	781	(-6)	(-.3)	(-.8)	(-03)	(-04)
1933	1,867	766	26	1.4	3.4	10	15
1934	2,285	726	36	1.6	5.0	13	21
1935	2,785	697	37	1.3	5.4	18	30
1936	3,021	708	33	1.1	4.6	13	22
1937	3,298	712	22	.7	3.1	10	16
1938	3,045	701	(-4)	(-.1)	(-.5)	(-02)	(-03)
1939	3,075	706	37	1.2	5.3	15	23
1940	3,158	721	42	1.3	5.8	15	24
1941	4,066	746	65	1.6	8.7	22	35
1942	5,781	779	67	1.2	8.6	20	32
1943	6,181	783	72	1.2	9.2	21	33
1944	6,400	801	71	1.1	8.9	18	29
1945	5,739	916	51	.9	5.6	15	25
1946	6,138	944	143	2.3	15.2	46	75
1947	9,425	938	148	1.6	15.8	45	74
AMI Series							
1947	9,950	1000	153	1.5	15.3	45	74
1948	10,600	1050	97	.9	9.2	31	50
1949	10,075	1100	63	.6	5.7	19	31
1950	10,225	1175	91	.9	7.7	28	43
1951	12,325	1225	85	.7	6.9	26	40
1952	11,825	1275	56	.5	4.4	16	25
1953	11,275	1300	87	.8	6.7	24	37
1954	11,350	1325	48	.4	3.6	13	20
1955	11,175	1275	103	.9	8.1	25	40
1956	11,325	1350	114	1.0	8.4	26	41
1957	12,075	1425	79	.7	5.5	19	30
1958	13,025	1500	82	.6	5.5	21	33
1925-47 Avg.	4,022	797	46	1.1	5.7	17	27
1947-58 Avg.	11,269	1250	88	.8	7.0	24	38
1925-58 Avg.	6,506	952	60	.9	6.3	20	31

Note: The data included in this table are from two main sources: (a) 1925-47 represent summary reports by the U.S. Department of Agriculture compiled from financial statements of meat packing companies filed with the Packers and Stockyards Administration, which figures have not been available since 1947; (b) 1947-58 are estimates of the American Meat Institute based on the 1947 and 1954 Census of Manufacturers for Meat Packing. As will be noted from the above table, the 1947-58 figures make an allowance for incomplete industry coverage by the P & S report.

¹ P & S series for net worth is an average for beginning and end of year. AMI series are for year end.
² Figures are overstated by the amount of earnings derived from non-meat operations.

wages and salaries, supplies and containers, transportation and interest charges. Charges for taxes and depreciation were slightly higher in 1958 than in 1957.

The annual report showed that the net worth of the meat packing industry in 1958 was estimated at \$1,500,000,000 up 5 per cent from 1957 and 20 per cent more than the 1947-58 average. Total assets were estimated at \$2,350,000,000 in 1958, or nearly 6 per cent higher than in 1957.

Earning ratios for the year were down slightly, dropping from 0.7 of one per cent to 0.6 of one per cent of sales.

The return on net worth in 1958 was 5.5 per cent, approximately the same as the year before.

The optimistic tone of the 1958 report, 33rd in an annual series, was described by Homer R. Davison, of Chicago, president of the American Meat Institute, as "indicative of a trend in the industry toward an improved financial position."

"The results of the extensive modernization program which has been underway in the meat packing industry for several years were beginning to be seen in 1958 despite the higher cost and somewhat shorter supplies of livestock.

"In 1958, meat packers paid the

largest dollar volume for livestock and other raw materials on record. Yet the industry was able to show a small gain in net profits by cutting operating expenses.

"While the industry still has a long way to go, it can be reasonably

TABLE 2: Earnings as a Per Cent of Net Sales of Participating Companies, 1956-58

Company Classifications	1956	1957	1958
Meat Packing Companies			
9 National packers	.87%	.50%	.52%
19 Regional packers	1.33	.84	.63
32 Sectional packers	.92	.91	.79
32 Local packers	1.27	1.01	1.08
92 Company average	.91	.55	.35
Meat Processing Companies			
14 Sausage manufacturers	2.30	2.03	1.82
7 Other meat processors	2.01	1.02	1.05
21 Company average	2.11	1.38	1.31
Breakdown by Percentage Groups			
Profit over 3%	14	6	5
Profit 2 to 3%	16	12	9
Profit 1 to 2%	39	28	30
Profit 0 to 1%	46	66	58
Loss 0 to 1%	6	8	9
Loss over 1%	2	2	2
Total companies	123	122	113

expected that the upward trend in profits shown in 1958 will persist this year as the industry continues its adjustments to the changing patterns of our economy."

A total of 113 companies partici-

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pated in the Institute's annual survey of financial results and operations. Ninety-two of these firms are meat packing companies and 21 are meat processing companies, including 14 specializing in the manufacture of sausage.

As shown in Tables 2 and 3 (earnings to sales and earnings to net worth), smaller companies tend to

TABLE 3: Earnings as a Per Cent of Net Worth of Participating Companies, 1956-58

Company Classifications	1956	1957	1958
Meat Packing Companies			
9 National packers	6.95%	4.06%	4.29%
19 Regional packers	10.78	7.80	6.15
32 Sectional packers	7.45	7.68	6.82
32 Local packers	9.03	7.74	9.13
92 Company average	7.29	4.52	4.57
Meat Processing Companies			
14 Sausage manufacturers	12.20	11.26	10.94
7 Other meat processors	12.11	10.11	12.30
21 Company average	12.15	10.68	11.64
Breakdown by Percentage Groups			
Profit over 20%	8	7	7
Profit 15 to 20%	15	7	10
Profit 10 to 15%	39	24	17
Profit 5 to 10%	38	50	37
Profit 0 to 5%	15	24	31
Loss 0 to 5%	4	5	6
Loss over 5%	4	5	5
Total companies	123	122	113

have better earnings than larger ones. The earnings-to-sales ratio for local packers was twice as high as the similar ratio for national packing companies.

The earnings of meat processing companies showed a higher ratio to sales than did meat packing companies, and sausage manufacturers had the highest ratios. Over half of the participating companies in 1958 had earnings-to-sales ratios in the 0 to 1 per cent group; fewer companies had ratios over 2 per cent than in 1957 or 1956; and 11 companies sustained losses in 1958 as compared to 10 in 1957 and 8 in 1956.

Analysis of the operating expenses of the participating meat packing companies for 1958 showed that 50 per cent consisted of wages and salaries; 16.1 per cent supplies and containers; 10.7 per cent transportation; 2.7 per cent depreciation; 3.9 per cent social security taxes, retirement, insurance and hospitalization and the balance was paid out for taxes, interest and miscellaneous other purposes.

About 55 per cent of the operating expenses of meat processing companies consisted of wage and salary payments.

All companies, of course, have to pay social security taxes and these taxes amounted to 2.4 per cent of total wages and salaries paid by the

survey participants in 1958. Over half (57 companies) had a retirement program of some kind and the costs of these programs represented 2.0 per cent of total wages and salaries. All but seven of the companies had insurance and hospitalization programs for their employees and this expense amounted to 3.3 per cent of wages and salaries.

The combined cost of the three employee benefit programs mentioned above represented almost 8 per cent of total wages and salaries paid by the participating companies. It should be noted that the costs of these programs are not included in total wages and salaries, but are merely being stated as a percentage of wages and salaries for a comparative basis.

Participating meat packing companies paid out 47 per cent of their total income in dividends in 1958, as compared to 65 per cent in 1957 and only 36 per cent in 1956. While the percentages varied over the three-year period, the actual dividend payments in total dollars remained quite constant and the variance in these percentages resulted from changes in the income levels. Meat processing companies participating paid out a larger percentage of their income for dividends in 1958 than they did in either of the two preceding years.

Almost all of the companies, 105 out of 113, were incorporated. There were 119,416 common stockholders, and 10 companies accounted for about 97 percent of this total. Over

TABLE 4: Capital Expenditures of Participating Companies, 1957-58

Company Classifications	No. of Companies	1957	1958
Meat Packing Companies			
National packers	9	\$72,705	\$55,276
Regional packers	18	6,400	5,351
Sectional packers	28	1,647	2,055
Local packers	22	665	404
Total slaughterers	77	81,417	63,086
Meat Processing Companies			
Sausage manufacturers	12	332	331
Other meat processors	5	462	724
Total processors	17	794	1,055
All companies	94	82,211	64,141

half of the incorporated companies had common stockholders who held less than 10 shares of stock. About one fourth of the corporations had preferred stock outstanding and there were 7,539 preferred stock owners.

A total of 94 participating companies reported their capital expenditures for 1957 and 1958, and a summary of these expenditures are shown in Table 4. Expenditures for new plants, equipment, etc., totaled a little over \$64,000,000 in 1958, about \$18,000,000, or 22 per cent less than outlays in 1957.

AMIF Studies Negate Role Of Bacteria in Ham Curing

In summarizing the role of bacteria in ham curing brines, bacteriologists at the American Meat Institute Foundation explain in a recently released report that the small number of bacteria detected in brines, as well as on the surface of unprocessed hams, and the modern streamlined methods of processing appear to negate any significant role of these microorganisms in the organoleptic changes that occur in normal processing schedules.

The report goes on to say that attempts to inoculate the hams with various pure and mixed cultures of certain bacteria failed to improve the organoleptic and keeping qualities of the hams.

Two other AMIF studies describe the two types of bacteria most frequently isolated from spent, commercial ham curing brines. One type (polysaccharide-forming lactobacilli) has been encountered frequently as spoilage microorganisms in cured meat products. Under normal conditions, the report points out, these bacteria are killed in the smoking process.

The other type of bacteria (motile lactobacilli) characteristically produced a green discoloration of cured meat products, the report says. However, it goes on, these microorganisms have not as yet been isolated from a commercial outbreak of a discolored cured meat product.

The research reported in the three AMIF publications is part of an extensive program related to the potential use of microorganisms in improving the flavor of cured meat.

Meat Board Was Busy

A total of 697 in-person lecture-demonstrations on meat cookery, meat cutting and carving, and meat nutrition was presented by the National Live Stock and Meat Board's meat specialists, home economists and nutritionists in 315 cities and communities of 42 states and Washington, D.C., in the 1958-59 year, the Meat Board reports.

These included 417 programs for consumer groups, such as homemakers, high school and college students, service clubs, civic organizations and church groups. There were 280 programs for professional or trade groups, such as home economists, teachers, meat retailers, packers and restaurateurs, school lunch personnel, extension service specialists, dietitians, nurses, nutritionists, institutional feeding groups, farmers and ranchers and others.

Refinements in Vat and Drum Curing Are Studied; New Methods Dovetail

Reduction in Handling During Curing and Salt Loss Are Some of Factors Examined; Observers Report Good Solvent Results

IN describing some of the more recent developments in hide curing in a speech before the New England Tanners Club recently, Merle A. Delph, president of M. A. Delph Company, Inc., Indianapolis, said he has heard "very good reports" on the use of drum and solvent hide curing techniques.



M. A. DELPH

He noted that although the demanuring and fleshing of hides—a combined technique originally developed at his plant with the Stehling demanuring and fleshing machine—can reduce the cure time with a still vat to 48 hours and with a paddle-type vat to 16 hours, both methods require repeated handling of the hide. With the still vat there is a complete loss of brine after curing each lot, compared with manual put down and covering of the hide with salt; the paddle vat technique necessitates recleaning the brine if it, too, is not to be dumped after curing several lots.

The Delph firm recently tried the drum technique, using a drum constructed by Stehling. The drum is 9½ ft. in diameter, 8 ft. wide and has a 6-in. housing. The salt for the cure is conveyed directly from storage into the drum after being measured automatically from the main salt storage bin which is fed from a rail side unloading hopper by means of a screw conveyor. The firm buys its salt in gondola car lots. The large housing builds up less heat during the curing cycle, Delph said.

The firm cured 43 lots with this new device. In each cure cycle about 8,000 lbs. of fleshed and demanured green hides are placed in the drum which is then filled with water and rotated for 15 to 20 minutes with the slat door on the drum. The drum is stopped, the slat door removed, the drum filled with brine and fine salt added at the rate of 0.25 lbs. per 1.0 lb. of green hide. The salt is introduced into the drum within 5 minutes. The drum then revolves for 1.5

hours after which time the hides are dumped. The hides are then banked and drained for 36 hours. While it was thought that the draining cycle could be shortened by wringing the hides, it has been found that the cure is actually completed in the banking, Delph stated.

About 350,000 lbs. of green hides have been cured with this process and the tanners have given the hides "very good reports," he explained.

Delph went on to describe some experimental work being done by Dr. Seymour Kremen, Leather Research, Inc., with a solvent curing technique. Three packer trimmed hides were procured from the Kingan Division, Hygrade Food Products Corp., fleshed at the Delph plant and transported to the experimental solvent curing plant in Columbus, Ind.

The hides each took an approximate 2-lb. shrink after fleshing and transporting. They weighed 63, 62 and 69.5 lbs. when placed in solvent cure; at the end of the cure these hides weighed 20, 20 and 22.5 lbs.

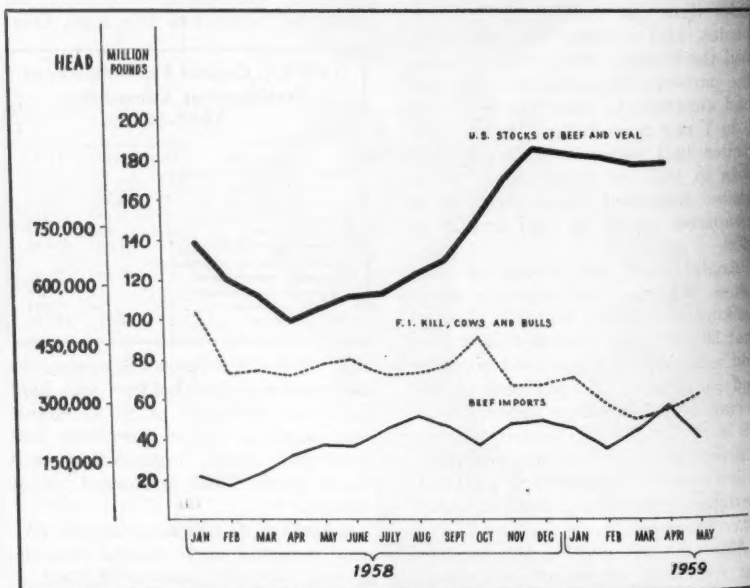
The cured hides were taken to a local tannery, Howes Leather Co., rehydrated within 1 hour and moved through the conventional liming, de-hairing, etc., processes. The leather from solvent cured hides has produced excellent sole, upper and side leather, Delph claimed.

The advantages of the solvent curing technique are marked reduction in shipping costs and indefinite shelf life, he said. The main disadvantage is the cost of about \$200,000 to \$250,000 to build and equip an economical unit, he concluded.

Another refinement which has taken place in the hide curing process is the prewashing of the green hides from the killing floor.

After the hide is trimmed it is placed in large revolving tumblers similar in appearance to an inedible material washer. The unit constructed by Stehling has interior projections that keep the hides moving forward and prevent them from bunching. The unit is supplied with water through an overhead perforated pipe.

Cleaning the hides removes most of the grit, sand, etc., that tend to burr the working edges on the demanuring and fleshing machine and reduces the work this unit must perform. It softens the matted foreign material so the demanuring machine removes it easily and drastically lowers contamination introduced into a paddle curing vat, prolonging the life of the curing solution.



IMPORTS of manufacturing beef and veal fell off during May, but U. S. storage stocks remained about level and slaughter of cows and bulls did not increase materially. During June, however, storage holdings of beef and veal (July 1 not shown on chart) were reduced by about 24,000,000 lbs. while domestic cow and bull kill probably showed little change from the previous month.



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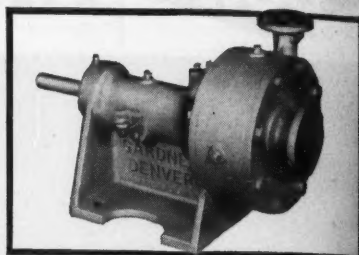
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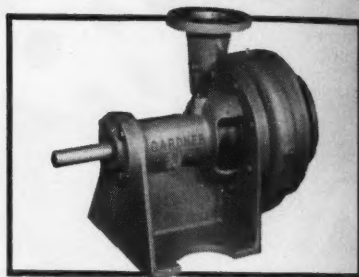
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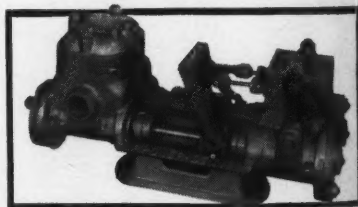
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18 Young Fans See Baseball Classic In Pittsburgh As Guests of Armour



GUESTS of Armour and Company are addressed by Pennsylvania Gov. David L. Lawrence at banquet on eve of All-Star baseball game. Guests are 18 boys and girls, each with parent or guardian, who won trip to Pittsburgh in contest sponsored by Armour. At speakers table are (l. to r.): Leonard Whitman, Armour area manager, fresh and smoked sausage; Al Schacht, the "clown prince of baseball"; Gov. Lawrence; Frank Scott, baseball player representative, and Milton A. Talbert, Chicago, Armour's national sales manager, fresh and smoked sausage. Boy in extreme foreground is five-year-old Tom Dowdy from Jonesville, La.—the youngest winner in the national contest.

A dream came true for 18 young baseball fans when they attended the 26th major league All-Star game recently in Pittsburgh as special guests of Armour and Company, Chicago.

The boys and girls, ranging in age from five to 18, won their baseball tickets and an expense-paid, three-day visit to Pittsburgh in a contest appropriately involving hot dogs. Each one had sent the wrapper from a package of Armour Star franks, together with a 25-word statement explaining "Why I Want to See the All-Star Game."

During the game the winners sat in choice seats next to families and friends of players. The players they cheered on the field were no longer strangers to them since many of the players had met the young fans the night before at a banquet, had autographed baseballs for them and even posed for photographs with them.

Rooting for their favorite players in America's mid-summer sports classic was the high point of excitement that began for the youngsters

the day before the game when they arrived in Pittsburgh from cities across the country—from Portland, Ore., to Fort Lauderdale, Fla.

Each child was allowed to bring one parent as an Armour guest. The fathers predominated—a fact which

VICE PRESIDENT Richard M. Nixon (right) is welcomed to banquet honoring contest winners by J. J. McNerny, who is vice president and general manager of Armour and Company's north central region.



came as no great surprise to anyone.

Each contest winner checked in at the Penn Sheraton Hotel and began shining up for a big night out. Reporters from newspapers, radio and television met with them. Then, after giving out interviews usually reserved for big names only, they proceeded to the banquet room.

The Pittsburgh Pirates' Bob Friend and Bob Skinner, the New York Yankees' Bob Turley and baseball "hall of fame" immortal Pie Traynor were on hand to greet and sit beside them throughout the affair. After a short welcome by an Armour and Company executive, the winners were treated to an entertaining discussion by Al Schacht, the "clown prince of baseball."

Each winner had been given, along with spending money for the stay, a baseball cap, a major league baseball and a ball point pen. The baseballs soon were filled with autographs, but the youngsters had a chance to add even more. In an adjoining room was the baseball writers' banquet attended by more celebrities, including Vice President Richard M. Nixon, Pennsylvania Gov. David L. Lawrence, Stan Musial, Ted Williams and members of both leagues' All-Star teams.

Waking up bright and early on the day of the game, the young fans went by chartered bus to one of the few remaining inclines in America. They rode in little open-air cars which ascend on rails almost straight up the side of a cliff to a point high above Pittsburgh's Golden Triangle, where the Allegheny and Monongahela Rivers join to form the Ohio.

Later, Pittsburgh's Mayor Thomas E. Gallagher officially welcomed the group in Point State Park in the midst of huge displays commemorating the city's 200th birthday.

The children also visited a local

theater and a television station where they participated in a record hop. The final feature of the Armour prize was a breakfast on the morning after the big game.

AMIF Reports Discuss Slime on Packaged Franks

Bacteria and yeasts which are responsible for surface slime on packaged frankfurters are much more resistant to irradiation than bacteria that spoil fresh beef, according to research conducted by bacteriologists at the American Meat Institute Foundation, Chicago, recently pub-

lished in a comprehensive report.

Cured meat pigment was found to be considerably sensitive to radiation dosages that would be required to prolong the shelf life of packaged frankfurters. For this reason, the study points out, application of irradiation processes does not appear to offer much promise for extending the shelf life of frankfurters.

It should be noted, the report says, that previous studies have shown that properly processed and handled frankfurters will keep without surface sliming for at least as long as they will retain top quality flavor and color, and that there is little

practical need for irradiation or other special treatment in normal commercial operations.

The report is one of two studies published recently by AMIF concerning microorganisms found on the surface of packaged frankfurters and the effect of irradiation on these microorganisms.

The second paper discusses the isolation and identification of 29 strains of yeasts from frankfurters. All the yeasts isolated were peculiarly adapted to growth on cured meat. All grew at temperatures down to 2° C. and, depending on strain, in media containing from 7.5 to 20 per cent salt. The study indicates that the ability of some strains of yeast to utilize nitrite appears to enhance their ability to grow on cured meat.

Canada Exports More Pork; Government Stocks Heavy

An upswing in Canadian hog production which began in early 1958 has had several results: a sharp increase in slaughter, larger pork exports, a gain in pork consumption, lower prices and sizable government purchases of pork under the price stabilization program.

Carcass gradings of hogs the first four months of 1959 were 48 per cent larger than a year earlier. Production will continue above a year earlier and marketings this summer are expected to be up about 20 per cent over last summer. A 4 per cent gain is forecast for October 1959-March 1960. Shipments of pork to the U. S. rose 16 per cent from a year before in the first quarter, to about 14,000,000 lbs. They are expected to continue large this summer. Canadian pork consumption during this period was up 30 per cent from January-March 1958.

Hog prices in Canada are currently near the support level. By mid-June the Canadian Agricultural Stabilization Board's stocks of pork, bought to support prices, totaled about 70,000,000 lbs., a record high. The present support of \$25.00 per 100 lbs. dressed weight, Grade A carcasses at Toronto will be lowered to \$23.65, the legal minimum, next October. Moreover, the Minister of Agriculture has announced that a deficiency payment—a system of direct payments to producers—would replace the pork purchases as a means of carrying out support, as soon after that date as feasible.

At an assumed dressing yield of 75 per cent, the forthcoming \$23.65 support would be the equivalent of \$17.74 live for the top grade. For lower grades the support is lower.

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A press on the foot pedal sends operator UP IN 6 SECONDS, or DOWN AT SPEED OF SAWING. Hands free for operation.

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INCREASES EFFICIENCY Saves operator's strength for better all-day performance.

OUTSTANDING ADVANTAGES

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Model 412 Penetration Stunner. Retracting penetrator rod is shown in extended position.



One-hand operation...with the New Remington Humane Stunner

**Powder-actuated retracting penetrator
instrument stuns animals instantly, painlessly
... economical to operate**

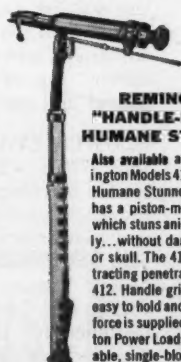
The new Remington Model 412 Humane Stunner is designed for easy, one-hand operation—cartridge-powered for one-blow penetration stunning. This compact, lightweight stunner can be loaded, positioned and discharged in seconds. It is ideal for use in narrow knocking pens, restricted work areas and shackling pens.

Stunning force is supplied by inexpensive 22 caliber Remington Power Loads, color-coded for quick identification. Five different loads are available, giving exact power needed

for stunning cattle, calves, sheep or hogs. No expensive compressors, air hose, electric wires or additional equipment needed. Positive retracting penetrator will not lodge in the animal. There is no danger of tool or knocker being pulled into the pen.

Light in weight, simple and safe to operate, the new Remington Humane Stunner requires little physical effort to use... permits knocker to maintain speed and accuracy.

We'll gladly supply more information and can arrange a demonstration of the tool.



REMINGTON "HANDLE-MODEL" HUMANE STUNNERS

Also available are the Remington Models 411B and 411C Humane Stunners. The 411B has a piston-mounted knob which stuns animals instantly...without damage to hide or skull. The 411C has a retracting penetrator, same as 412. Handle grip makes tool easy to hold and use. Driving force is supplied by Remington Power Loads for dependable, single-blow stunning.

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Please send more information about the new Remington Humane Stunners ☐. Please arrange a demonstration ☐.

Name Position

Company

Address

City Zone State

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

EMULSIFYING MILL (NE 776): Imported from Switzerland, emulsifying mill offering two-stage action is available through Robert Reiser & Co., Inc., Boston. Machine offers production from 15,000 to 30,000 lbs. per hour in one



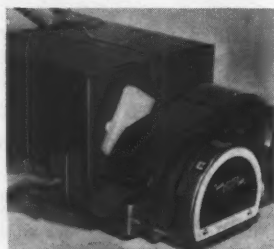
pass-through. Operating section of mill can be arranged so cutting action is by dual plates and dual knives, or a combination of colloid head and knife and plate. Unit has cooling fan and heating system.

HEAVY-GAUGE FILM (NE 760): Designated "600-K," heavy-gauge cellophane offers improved durability and moisture protection properties through increased thickness, process of manufacture and polymer coating. Twice as thick as 300-gauge cellophane, new film has stiffness which keeps packages looking attractive despite handling

and stacking. Manufacturer is E. I. du Pont de Nemours & Co., Wilmington.

REFRIGERATION UNIT (NE 758): Introduced by Transicold Corp., Los Angeles, new 7½-ton-capacity engine-driven refrigeration unit allows shippers to transport perishable commodities in any weather at constant below-zero temperatures. Condensing unit is mounted beneath trailer; evaporator is mounted in nose of van.

RIP TAPE (NE 778): Combination of "Rip-Open" tape with gummed tape has been announced by Chicago Printed String Co., Chicago, for sealing cartons of assorted sizes. Rip tape enables cartons and containers to be opened quickly and easily

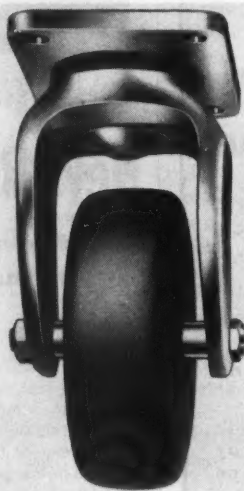


without resorting to knives, razor blades or other tools and without damage to contents.

REVOLVING PEN (NE 748): Manufactured by North American Abattoirs Equipment Co., Brooklyn, N. Y., revolving pen is all-

steel casting machine designed to grip animal being slaughtered or stunned. Neck rest aperture of exit door is adjustable to height of animal's neck; adjustability mechanism wedges animal in firm position. Pen is invertible to pose neck in upward position. Carcass is discharged through main exit door by means of special removal facilities.

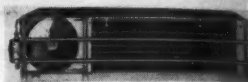
SANITARY CASTERS (NE 774): Designed to pick up minimum of dirt, food and other particles, casters are manufactured by Bas-sick Co., Bridgeport, Conn. Wheel and swivel bearings are sealed to prevent drip-



ping grease. Heat-treated aluminum alloy construction makes for easy swiveling, smooth rolling and long life. Load capacities are 400 lbs. per caster for 4-in. wheel swivel and rigid casters, and 450 lbs. per caster for 5-in. wheel swivel and rigid casters.

BLOWER EVAPORATOR (NE 779): Closely controlled defrosting and wide fin spacing are features of new blower evaporator developed by Kold Hold division, Tranter Manufacturing, Inc., Lansing, Mich. Designed for performance in medium temperature

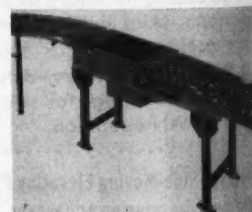
bodies up to 14 ft. long, blower has "ribbon" design to preserve load and aisle



space. Automatic defrosting is controlled by de-icer thermostat and positive-action solenoid valves. Unit is 12 in. high, 15½ in. deep and 51 in. wide.

RUST PREVENTION (NE 775): A new material, WD-40 Formula A, developed by the Rocket Chemical Co. of San Diego, Cal., is being used successfully in federally inspected plants on the West Coast for treatment of rails and trolleys to prevent rust. Users report that the material not only prevents rust but also cuts down on the time required to clean and lubricate trolleys, eliminates rail dust and the treatment lasts at least four times as long as those previously used. The trolleys are dipped in WD-40 Formula A and taken out immediately with little loss of material.

CONTROL REGISTER (NE 777): Flow control register is designed to count cartons, cases and boxes as they pass along conveyor system. Introduced by Rapids-Standard Co., Inc., Grand Rapids, Mich., unit's design makes accurate



counts possible without the need to space individual objects on the line. Counting is accomplished when trigger fingers open a circuit to generate electrical impulses for passing items. Unit weighs about 275 lbs.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (7-25-59).

Key Numbers

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Name

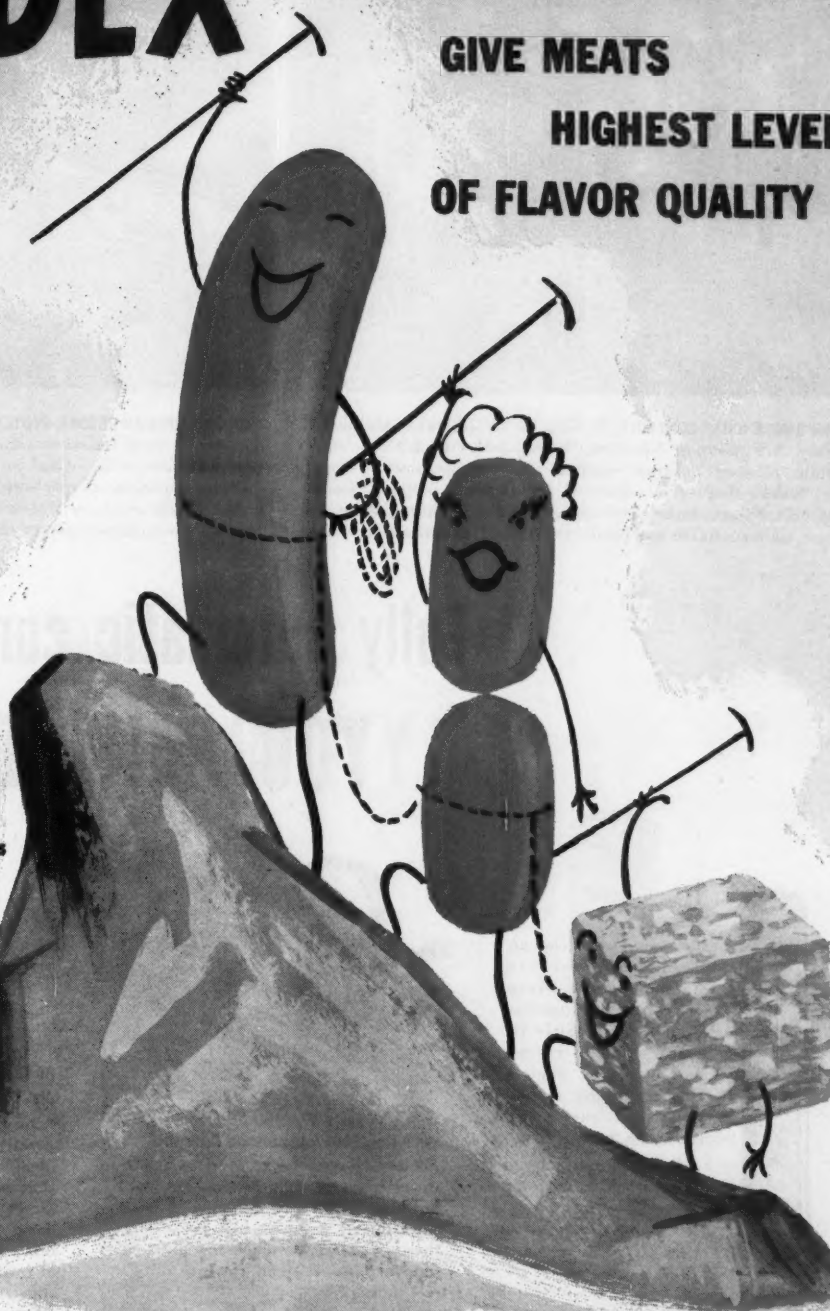
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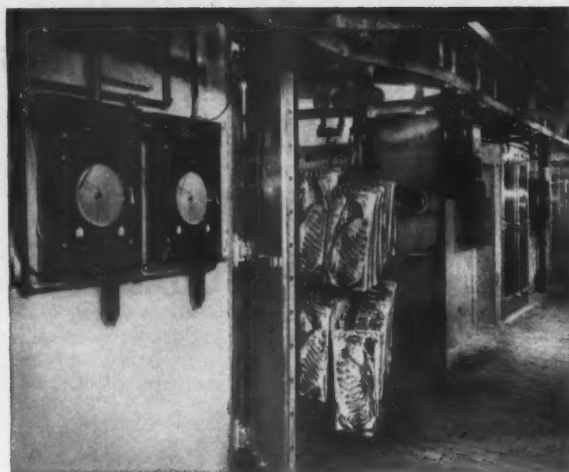


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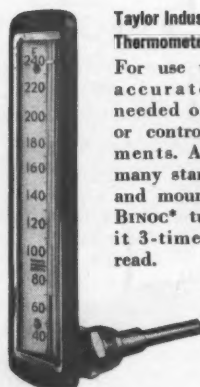


TAYLOR SMOKEHOUSE CONTROLS regulate smoke, humidity and temperature. A **FULSCOPE®** Recording Wet-and-Dry-Bulb Controller maintains desired moisture content and temperature in each house. Smoke density is regulated by dampers in ducts from smoke unit. System insures minimum shrinkage, minimum smoking time, uniform flavor and product quality. Hundreds in service.



TAYLOR SWP 7 AV RETORT SYSTEM pictured above gives completely automatic control for either steam or water cooking, with or without pressure cooling. Can be changed from one to another in minutes. Operator simply sets pre-heat temperature and presses button; loads retort; sets cook temperature and presses start button. Taylor controls operate entire cook.

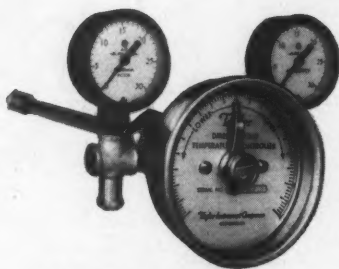
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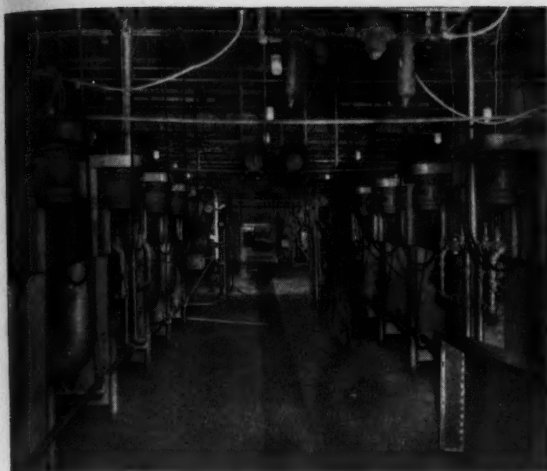


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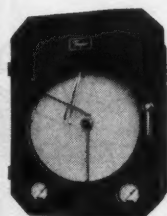


TAYLOR POULTRY SCALDING CONTROLS insure uniform temperature throughout the tanks. A **FULSCOPE** Recording Controller maintains precise temperatures in the first half of each tank and an Indicating Controller (not shown) regulates temperature at the other end. Result—water is kept constantly hot enough for easy removal of feathers without skin discoloration.



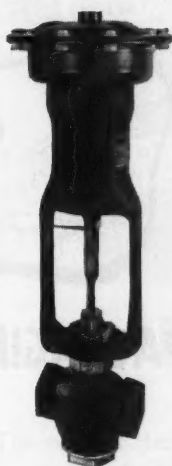
TAYLOR HAM BOILING CONTROL SYSTEM for open tank cookers uses the **FULSCOPE** Limited Range Recording Controller to maintain precisely the proper boiling temperature. Insures a top quality uniform product, with minimum shrinkage, at the lowest possible cost. Keeping-quality is also improved. Chart record serves as double check on this vital phase of processing.

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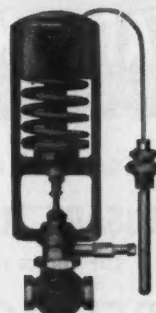
FULSCOPE Recording Temperature Controller.

Automatically maintains temperature and keeps chart record of process, necessary for top production efficiency. Eliminates haphazard manual operation. Ideal for controlling and recording temperatures on storage rooms, open tanks, retorts, open cookers, and sterilizers.



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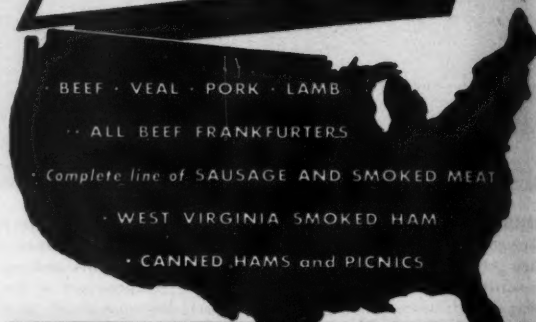
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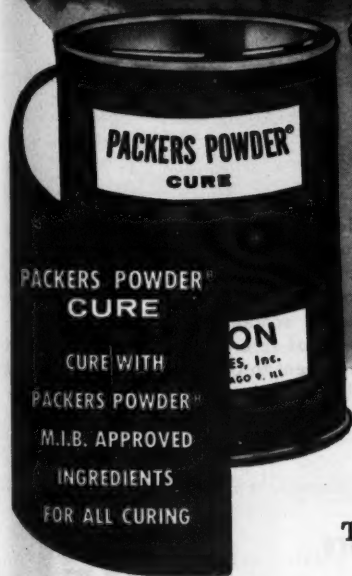
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Manufacturing Chemists for the Food Industry

Beef, Pork to Be Weighed In School Lunch Program

In the purchase of approximately \$58,000,000 worth of food for distribution to schools under the National School Lunch Program, consideration will be given to pork, beef, poultry and poultry products, in addition to canned fruits and vegetables, the U. S. Department of Agriculture has disclosed.

Purchases are to be made under authority of the National School Lunch Act, with \$14,740,000 made available through the regular school lunch appropriation and \$43,657,248 to be transferred from Section 32 funds, which are customs receipts designated for agricultural use.

Specific purchases will be based primarily on providing foods regarded by the states as most valuable in improving the nutritional quality and acceptability of meals served. Preference will be given to items in relatively plentiful supply.

The USDA said that purchase programs for specific food items will be announced, product by product, from time to time. More than 80 per cent of all food used in the National School Lunch Program is purchased by the schools themselves from local suppliers of the commodities.

Report Shows Effects of Frost on Heat Transfer

When frost accumulates on pipe coils that are cooling air by natural convection, the first deposit of frost increases the coefficient of heat transfer, according to a research report from The Refrigeration Research Foundation. The research was performed by a scientific team headed by W. F. Stoecker of the University of Illinois.

This increase in heat transfer is due to the roughening of the surface—a condition which gives a greater area for heat transfer. As

the frost deposit thickens, the coefficient of heat transfer remains somewhat constant for two reasons: 1) increase in the external surface area and 2) increase in conductivity of the frost as it becomes denser.

The coefficient of heat transfer begins to diminish when the thickness exceeds 0.5 to 0.6 in., and drops off rapidly when the passages for air flow become blocked, the report went on to say.

West Virginia Packers Get Plant Licenses at Dinner

The West Virginia Meat Packers Association sponsored a dinner in Charleston last week for distribution by the State Department of Agriculture of plant licenses required under an act passed by the

1959 legislature. The licenses indicate that slaughterhouses and meat processing plants have passed department inspection as to sanitary requirements and other standards.

A total of 88 establishments had been certified last week and 15 to 20 applications were pending, according to veterinarian T. C. Green.

Armour Eyes Sea Mining

Armour and Company, Chicago, has patented a process invented by a professor in a South African university for recovering minerals from seawater. The process, which Armour said is closely related to methods it uses to produce fertilizer, involves bubbling certain kinds of soap through ocean water. Minerals reportedly come to the surface in a collectable froth.



NEW DEVELOPMENTS in breeding and feeding of livestock are explained by Paul Zillman (second from right), director of American Meat Institute department of livestock, to agricultural educators from University of Montevideo, Uruguay. With Zillman (l. to r.) are: Ed Rock, State Department interpreter; Dr. Julio Echevarria, dean of the university school of agriculture, and Dr. Ruben Angel Lombardo, dean of the school of veterinary science. Uruguayan visitors are in U. S. as guests of State Department to confer with agriculture and livestock specialists. Meat processing is Uruguay's largest manufacturing industry. Leading exports of the country include wool, meat and hides.



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Gluttony Is Culprit, Not Kind of Food, Reciprocal Meat Conference Hears

Dr. Malcom E. Phelps, El Reno, Okla., immediate past president of the American Academy of General Practice, told the 12th annual Reciprocal Meat Conference, meeting at Michigan State University, that no food or drug should ever be condemned because of its intemperate use by a few individuals.

The recent conference in East Lansing, Mich., was attended by more than 100 meat scientists, investigators and teachers. Attendance represented agricultural colleges from throughout the nation, as well as the U. S. Department of Agriculture, the Quartermaster Food and Container Institute, the American Meat Institute Foundation and the National Live Stock and Meat Board.

Dr. G. H. Wellington, professor of animal husbandry at Cornell University, was named chairman of the executive committee.

Dr. Phelps was guest speaker at the conference's annual banquet. He discussed the human diet from the viewpoint of the family doctor.

Referring to the theory that certain foods in the diet predispose the development of heart trouble in some people, Dr. Phelps expressed the view that it is the amount rather than the kind of food which can lead to trouble.

"The difficulties are due to the gluttonous appetite and the resulting obesity which, without question, does increase the likelihood of high blood pressure, hardening of the arteries and heart disease," he stated. "I believe most researchers agree that while there is some, as yet unknown, disturbance of cholesterol metabolism in many patients with these diseases, the mere presence of an increased amount of blood cholesterol is one of the results and not the cause. If cholesterol alone were the sole offender, coronary attacks would occur as often in women as in men."

Dr. Phelps said one of the striking advancements in the past few years has been the change in attitude among doctors with regard to adding meat to the diet of babies.

"Rigidly controlled research in this field has proved conclusively that the early addition of meat to the diet of infants prevents anemia and possibly assists in raising the resistance of these infants to infection. Also, it has been shown that the infant has no difficulty in digesting prepared meat," he said.

THE NATIONAL PROVISIONER, JULY 25, 1959

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Cudahy's New Killing Unit at Wichita

[Continued from page 17]

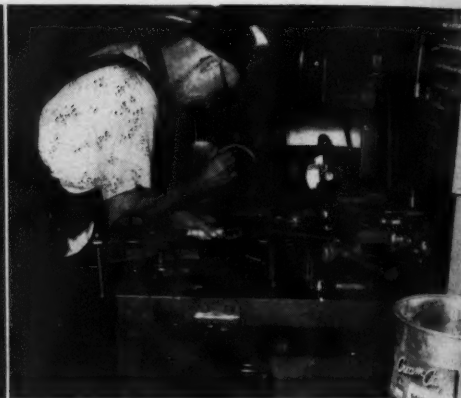
home position after pulling the hide. As the machine moves backward, the freed hide clears the gripper jaws. The machine moves in the vertical plane to adjust for carcasses of different size. If it is moved upward for small cattle, a tripper device automatically limits the

operations which are performed in the plant.

Approved carcasses move on the main rail, making four 90° turns to bring them to the splitting stations. Three platforms set at different heights aid the butchers in making a perfect split with a B & D power saw. The rump platform, which is 4 ft. 6 in. from the floor, places the butcher for the beginning of the cut and permits him to use his body weight in leaning into it. The next



LEFT: E. Burgett, foreman of beef kill, and E. Lewis, assistant superintendent of beef operations, examine a hide for workmanship. RIGHT: Mechanic W. F. Guthrie specializes in care of power skinning knives at bench.



backward pull of the gripper arms and the forward thrust of the back support.

At the next station, an operator on a 1 ft. 6 in. platform opens the brisket with a Kentmaster power saw.

Working on the next low platform, 1 ft. 9 in., the low backer clears the hide from the lower portion of the back and neck. The conveyor makes another 90° turn and brings the carcass to the high backer's platform, 4 ft. above the floor, where the hide is dropped. A deflector plate extends from the platform toward the floor which guides the freed hide onto a conveyor.

One of the advantages of the rail dressing system is the positive identification of workmanship in hide take-off, comments Victor J. Bonat, plant superintendent. Each man has a specific area to clear and there is no question as to who did what. The vertical position of the carcass also facilitates hide removal since the butcher has a clear view of his work and the task of holding the freed hide is simplified. He does not have to lift it, but just keeps it clear of the carcass.

The conveyor makes another 90° turn and, after passing a fixed set of sprays, the carcass arrives at the stainless steel viscera conveyor table. One employee stationed on the table drops the viscera which move past the inspection and the separation station. The viscera are separated from the paunch, gut and pluck sections and chuted to the floor below where the offal, casing and head workup areas for beef, pork and small stock are located. The viscera conveyor is a self-sterilizing unit.

The rail clears the viscera conveyor table by 6 ft. for the inspection station. At this point the carcass and viscera are aligned and the head from the carcass is at the discharge end of the head conveyor so that the head may be re-examined with the carcass and viscera. The main dressing conveyor and head conveyor are driven from the same gear transfer box, maintaining their close synchronization.

At the final inspection station, a dead spur is used to retain suspect or condemned carcasses. This spur terminates at the chute which discharges into the hasher handling all inedible material from the various killing

platform is sloped, starting at 3 ft. 6. in and terminating at the 2-ft. level, and the splitter moves down as he divides the rib and neck sections. Thor balancers which support the saws ride on an I-beam directly in front of the platforms.

The final platform is the one on which scribing is done. A saw sterilization tank is located at each end of the platform.

The carcasses are conveyed past the trimming and final rail inspection station which has a runaround retention loop for carcasses needing close trimming.

The rail then makes two 90° turns and carries the sides past the high and low wash and shroud platforms before discharging them onto a decline conveyor which carries them down to third floor carcass chill coolers.

Management is highly pleased with the operation of its rail beef dressing system, according to McCowan. The elimination of stooped positions and of repeated hoisting and dropping of the carcasses, has made the work easier and safer. The carcasses are never soiled inadvertently and the butcher's productive time is not wasted in moving carcasses into position or waiting for them to arrive. The conveyor system does this tedious non-productive work.

Most important, says McCowan, the setup has appreciably improved the quality of workmanship and assures Cudahy's customers of the finest in beef quality.

The equipment for the rail dressing system, including the mechanical hide puller, was furnished by The Globe Co., Chicago. While the installation is fixed, management believes that the economies inherent in mechanized transportation of carcasses through the dressing operation will justify the substantial investment.

Recent Iowa Sweepstakes Cattle Auction Grosses \$342,763.49 On 1,465 Animals

The recent Continental Sweepstakes Cattle Sale, held in Cedar Rapids, Ia., first national event of its kind ever staged, featured carlot cattle consignments from 17 states, and grossed \$342,763.49 on a total of 1,465 head.



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ALL MEAT . . . output, exports, imports, stocks

Pork Production Continues to Rise

Meat production under federal inspection for the week ended July 18, 1959 at 390,000,000 lbs. was 5 per cent above 372,000,000 lbs. a week earlier and 6 per cent above the 376,000,000 lbs. a year ago. Pork production continued to rise. For the three weeks this month pork output was 16 per cent above the corresponding period in 1958, following the largest June slaughter since 1944.

Although cattle slaughter was slightly below a year ago, the week's beef output was slightly higher due to the heavier weights of cattle slaughtered. Cattle slaughter at estimated 345,000 head was 5 per cent above the 330,000 head a week earlier but 3 per cent below the 356,000 head a year ago.

Hog slaughter at an estimated 1,170,000 head was 8 per cent above the 1,080,000 of a week earlier and 17 per cent above the 1,002,000 a year ago.

Week Ended	BEEF		PORK	
	Number	Prod'n	Number	Prod'n
	M's	Mill. lbs.	(Excl. lard)	
July 18, 1959	345	297.3	1,170	160.8
July 11, 1959	330	199.3	1,080	151.4
July 19, 1958	356	202.7	1,002	140.9

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Prod'n	Number	Prod'n	
	M's	Mill. lbs.	M's	Mill. lbs.	Mill. lbs.
July 18, 1959	90	11.6	245	10.8	390
July 11, 1959	83	10.7	230	10.1	372
July 19, 1958	101	13.0	224	10.1	367

1950-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

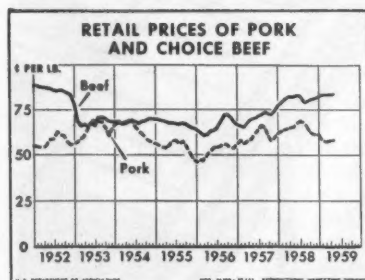
AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
July 18, 1959	1,045	601	230	129
July 11, 1959	1,050	604	230	129
July 19, 1958	999	564	229	129

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.
	Live	Dressed	Live	Dressed	
July 18, 1959	241	137	94	45	13.5
July 11, 1959	246	140	92	44	14.0
July 19, 1958	246	141	94	45	...

Pork Prices Drift and Spread With Beef Widens

Pork prices at both retail and wholesale have drifted contra-sea-



sonally downward this summer and while they may strengthen a bit, the U. S. Department of Agriculture predicts that they will decline seasonally this fall.

As a result, if beef prices remain relatively steady, as they are expected to do, the spread between retail prices of pork and Choice beef shown on the chart may widen still

more. Some industry analysts believe that pork has lost some of its competitive strength in relation to beef in recent years and that it may be in real difficulty when the eventual liquidation in cattle numbers occurs.

Record Number of Cattle Being Fed on July 1

The number of cattle and calves on feed July 1, 1959 in 21 major feeding states totaled 5,128,000 head according to the crop reporting board. In these same 21 states, 5,891,000 head were on feed April 1 and 6,225,000 head were on feed January 1, states the board.

In the 13 feeding states for which comparable data are available, 4,704,000 head were on feed July 1, 1959, or 10 per cent above the 4,281,000 head on feed a year earlier and a record high July 1 total for the series which began in 1955. The April-July decline of 11 per cent for the 13 states is in line with the decline of last year, but less than

the seasonal drop shown for the three earlier years.

Cattle and calves on feed in nine North Central states totaled 3,464,000 head this July 1 compared with 3,252,000 head a year earlier, or an increase of 7 per cent. In most North Central states for which cattle on feed estimates are available for both years, the number on feed increased over a year earlier. The increases ranged from 3 per cent in Ohio, Indiana and Kansas to 14 per cent in Nebraska. The exception was Illinois with a 2 per cent decline.

California feedlots had 648,000 cattle and calves on feed July 1 being finished for market, according to the California crop and livestock reporting service. This was the largest cattle on feed inventory on record and exceeds the previous record of 549,000 of July 1 a year ago by 18 per cent.

U. S. MEAT EXPORTS

Exports of most meat products from the United States in May increased from such movement in the same month of last year, according to Bureau of Census records. Outward movement of fresh or frozen beef and veal was up from volume a year ago. Exports of lard amounted to 45,163,248 lbs., as against 36,986,007 lbs. in May 1958.

U. S. exports of meat products in May 1959-58 are listed below:

Commodity	May 1959	May 1958
EXPORTS (Domestic)	Pounds	Pounds
Beef and veal—		
Fresh or frozen (except canned) ...	822,334	553,041
Pickled or cured (except canned) ...	1,542,290	1,838,390
Pork—		
Fresh or frozen (except canned) ...	579,941	687,986
Hams and shoulders, cured or cooked ...	1,912,658	1,644,947
Bacon ...	1,788,014	681,884
Pork, pickled, salted or otherwise cured ...	1,063,095	854,911
Sausage, bologna & frankfurters (except canned) ...	160,297	203,294
Meat and meat products (except canned) ...	19,900	1,134
Beef and pork livers, fresh or frozen ...	4,349,158	1,443,939
Beef tongues, fresh or frozen ...	1,484,041	2,130,229
Variety meats (except canned) ...	1,586,530	682,808
Meat specialties, frozen ...	400,379	412,185
Beef and veal ...	118,872	170,779
Sausage, bologna and frankfurters ...	112,364	103,864
Hams and shoulders ...	19,997	43,128
Pork, canned ...	345,286	322,216
Meat and meat products (except canned) ...	352,944	311,708
Lamb and mutton ...	92,997	68,061
Lard (includes rendered pork fat) ...	45,163,248	36,986,007
Shortenings, animal fat (excl. lard) ...	30,140	...
Tallow, edible ...	890,144	454,114
Tallow, inedible ...	95,316,991	98,702,604
Inedible animal oils ...	193,854	745,000
Inedible animal greases and fats ...	10,484,152	6,637,200

Compiled from official records, Bureau of the Census.

PROCESSED MEATS . . . SUPPLIES

Boom in Meat

Los Angeles Growth Brings Changes in Business

The increase in demand for highly finished beef, the phenomenal population growth, and the exceptionally rapid development of suburban supermarket shopping in the Los Angeles area have brought changes in the number, types, and business operations of packers, local suppliers and producers there, according to an abstract of a report on "Meat Distribution in the Los Angeles area" by Raymond A. Dietrich and Willard F. Williams of the marketing research division, USDA Agricultural Marketing Service.

These factors have also brought about the development and rapid growth of a commercial cattle feeding industry in the West.

The AMS study shows that California packers provided 84 per cent of the meat entering the Los Angeles market in 1956. Thirty of these packers were located within the county, and these handled 78 per cent of the total Los Angeles meat supply. There were about 69 jobbers, 25 wholesalers, 10 packer branch houses, and 196 truck distributors located within Los Angeles county.

The large number of truck distributors is a distinctive feature of the market. Despite their numbers, these firms handled only a small part of

the area's meat supply. In terms of sales volume they ranked below wholesalers, jobbers and packer branch houses.

Jobbers and wholesalers in the Los Angeles area have grown both in sales and in numbers since 1939. In the period up to 1954, their sales volume quadrupled and their numbers tripled.

The number of packer branch houses, on the other hand, remained fairly stable. Their sales, however, increased considerably.

About two-thirds of the meat moved directly from the packers to the final market outlets. The remaining third passed through wholesale meat distributors of one type or another. Sometimes, several of these distributors handled the meat before it reached the retail level.

Another interesting feature of the Los Angeles meat marketing area was the degree and type of specialization among the handlers. Most firms specialized in one type of meat or one type of customer.

About half of the packing plants concentrated on one type of meat, and 90 per cent of the sales volume of these specialized firms consisted of a particular species (beef, pork).

Relatively few hogs are produced in the West. Thus, packer branch

houses specialized in pork partly because they are owned by national packers with extensive pork packing facilities. Most of their products went to independent retailers.

Most of the wholesalers were beef specialists. They relied primarily upon independent retailers, chains, and jobbers as customers.

Jobbers and truck distributors specialized by type of customers. Jobbers supplied restaurants, while truck distributors sold exclusively to independent retailers.

The AMS researchers found that more than half of the Southern California packers were integrated with commercial feedlots. They owned cattle in feedlots or owned the feedlots themselves. Packer-owned cattle, however, constituted only 15 per cent of the beef heifer and steer slaughter in the area.

None of the retail grocery chains in Los Angeles indicated ownership of feedlots or had cattle on feed. Two chains owned packing facilities in 1956, but one of them later disposed of its plant.

National packers in the Los Angeles area have not adjusted as easily to changing market conditions as the independents, and their share of the market has decreased. This trend may continue. However, the study indicates cured pork sales of packer branch houses and fresh sales of independent meat distributors should continue to increase.

DOMESTIC SAUSAGE

Pork sausage, bulk, (cl. lb.)	
In 1-lb. roll	31 1/2 @ 53
Pork sausage, sheep casing, (cl. lb.)	
In 1-lb. package	49 @ 57
Franks, sheep casing, (cl. lb.)	
In 1-lb. package	63 1/2 @ 72
Franks, skinless, (cl. lb.)	
In 1-lb. package	49 @ 51
Bologna, ring, bulk	46 1/2 @ 53
Bologna, a.c. bulk	41 1/2 @ 46
Bologna, a.c. sliced	46 1/2 @ 53
6, 7-oz. pack, doz.	2.61 @ 3.60
Smoked liver, a.c. bulk 4 1/2 @ 53	
Smoked liver, a.c. bulk 35 @ 45	
Polish sausage, self-service pack, .70 @ 82	
New Eng. lunch spec. .60 @ 64	
New Eng. lunch spec., sliced, 6, 7-oz., doz.	3.85 @ 4.92
Olive loaf, bulk	48 @ 53
O.L., sliced, 6, 7-oz., doz.	2.88 @ 3.84
Blood and tongue, n.c.	69
Blood, tongue, a.c.	45 1/2 @ 63
Pepper loaf, bulk	52 @ 65
P.L., sliced, 6-oz., doz.	3.05 @ 4.00
Pickie & pimento loaf	44 1/2 @ 53
P&P loaf, sliced, 6-oz., dozen	2.78 @ 3.60

DRY SAUSAGE

(cl., lb.)	
Cervelat, ch. hog bungs	1.01 @ 1.03
Thuringer	64 @ 66
Farmer	86 @ 88
Holsteiner	74 @ 76
Salami, B.C.	94 @ 96
Salami, Genoa style	1.02 @ 1.04
Salami, cooked	52 @ 54
Pepperoni	85 @ 87
Scillian	94 @ 96
Osteborg	86 @ 88
Mortadella	60 @ 62

CHGO. WHOLESALE

SMOKED MEATS

July 22, 1959	
Hams, skinned, 14/16 lbs. (Av.)	
wrapped	45.5
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	46
Hams, skinned, 16/18 lbs., wrapped	45.5
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	46
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	35.5
Bacon, fancy sq. cut, seedless, 10/12 lbs., wrapped	36.5
Bacon, No. 1, sliced 1 lb. heat seal self-service pkg.	51

SPICES

Basis Chicago, original barrels, bags, bales	
Whole Ground kernel for saus.	
All-spice, prime	86 96
Resifted	99 1.01
Chili pepper	53
Chili powder	53
Cloves, Zanzibar	58 63
Ginger, Jam., unbl.	59 63
Mace, fancy Banda	3.50 3.90
West Indies	3.50
East Indies	3.10
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	2.10
Paprika, Amer. No. 1	55
Paprika, Spanish	90
Cayenne pepper	61
Pepper:	
Red, No. 1	56
White	56 61
Black	39 43

SAUSAGE CASINGS

(cl prices quoted to manufacturers of sausage)

Beef rounds: (per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.20
Clear, 35/40 mm.	1.05
Clear, 38/40 mm.	1.10
Clear 44 mm./up	1.50 @ 1.85
Not clear, 40 mm./dn.	75 @ 85
Not clear, 40 mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.60 @ 3.85
Spec. wide, 2 1/2 in.	2.45 @ 2.60
Spe. med. 1 3/4 in.	1.75
Narrow, 1 1/2 in./dn.	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	27 @ 32
Clear, 4 1/2 in.	22 @ 26
Clear, 4 1/4 in.	15 @ 17
Clear, 3 1/2 in.	12 @ 15
Beef bladders, salted: (Each)	
7 1/2 in./up, inflated	20 @ 21
6 1/2 in./up, inflated	14
5 1/2 in./up, inflated	14
Pork casings: (Per hank)	
29 mm./down	4.30 @ 4.55
29/32 mm.	4.65 @ 5.00
32/35 mm.	3.25 @ 3.35
35/38 mm.	2.65 @ 2.75
38/44 mm.	2.35 @ 2.40
Hog bungs: (Each)	
Sow, 34 inch cut	62 @ 64
Export, 34 in. cut	53 @ 57
Large prime, 34 in.	40 @ 42
Med. prime, 34 in.	28 @ 30
Small prime	16 @ 22
Middles, cap off	65 @ 70
Hog skips	7 @ 10
Hog runners, green	20 @ 25

Sheep casings: (Per hank)	
36/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lbs. Cwt.	
bbis., del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.25
Refined standard cane gran., del'd. Chgo.	9.40
Packers curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.85
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.61
Ex-warehouse, Chicago	7.76

SEEDS AND HERBS

(cl., lb.)		Whole Ground
Caraway seed	23	28
Cominos seed	51	56
Mustard seed		
fancy	23	
yellow Amer.	17	
Organo	40	49
Coriander,		
Morocco No. 1	20	24
Marjoram, French	54	63
Sage, Dalmatian,		
No. 1	56	64

FRESH MEATS... Chicago and outside

CHICAGO

July 22, 1959

CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Prime, 700/800	45½
Choice, 600/700	44½
Choice, 700/800	43½ @ 44
Good, 500/600	42½
Good, 600/700	42½ @ 42½
Bull	37
Commercial cow	34½
Canner-cutter cow	33

PRIMAL BEEF CUTS

Prime: (Lb.)	
Rounds, all wts.	54 @ 55
Trimmed loins	
50/70 lbs. (lcl)	90 @ 98
Square chucks,	
70/90 lbs.	36 @ 36½
Arm chucks, 80/110	33½ @ 34½
Ribs, 25/35 (lcl)	56 @ 60
Briskets (lcl)	31½
Navels, No. 1	15 @ 16
Flanks, rough No. 1	17½ @ 18
Choice:	
Hindqtrs. 5/800	55½
Foreqtrs. 5/800	33½
Rounds, 70/90 lbs.	52 @ 53
Trimmed loins, 50/70	
lbs. (lcl)	83 @ 86
Square chucks,	
70/90 lbs.	36 @ 36½
Arm chucks, 80/110	33½ @ 34½
Ribs, 25/35 (lcl)	52 @ 57
Ribs, 35/35 (lcl)	31½
Briskets (lcl)	31½
Navels, No. 1	15 @ 16
Flanks, rough No. 1	17½ @ 18
Good, (all wts.):	
Rounds	51 @ 52
Sq. chucks	36 @ 37
Briskets	29 @ 30
Ribs	48 @ 50
Loins	78 @ 80

COW, BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	1.00 @ 1.05
Cow, 3/5 lbs.	1.15 @ 1.20
Cow, 4/5 lbs.	1.30 @ 1.35
Cow, 5 lbs./up	1.40 @ 1.45
Bull, 5 lbs./up	1.40 @ 1.45

CARCASS LAMB

Prime, 35/45	48.00 @ 52.00
Prime, 45/55	48.00 @ 52.00
Prime, 55/65	48.00 @ 52.00
Choice, 35/45	48.00 @ 52.00
Choice, 45/55	48.00 @ 52.00
Choice, 55/65	48.00 @ 51.00
Good, all wts.	46.50 @ 50.00

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 21	San Francisco July 21	No. Portland July 21
FRESH BEEF (Carcass):			
STEER:			
Choice: 5-600 lbs.	\$46.50 @ 49.00	\$47.00 @ 48.00	\$47.00 @ 49.00
Choice 6-700 lbs.	45.00 @ 48.00	45.00 @ 48.00	46.50 @ 48.50
Good: 5-600 lbs.	43.00 @ 46.00	44.00 @ 45.00	46.00 @ 48.00
Good: 6-700 lbs.	42.00 @ 44.00	42.00 @ 44.00	45.50 @ 47.00
Stand.: 3-600 lbs.	39.00 @ 43.00	41.00 @ 42.00	42.50 @ 45.00
COW:			
Standard, all wts.	None quoted	38.00 @ 39.00	
Commercial, all wts.	35.00 @ 37.00	36.00 @ 38.00	37.00 @ 39.00
Utility, all wts.	34.00 @ 36.00	34.00 @ 36.00	35.50 @ 38.00
Canner-cutter	None quoted	32.00 @ 34.00	34.00 @ 37.00
Bull, util. & com'l	40.00 @ 42.00	None quoted	None quoted
FRESH CALF:			
Choice: 200 lbs./down	54.00 @ 57.00	None quoted	46.00 @ 50.00
Good: 200 lbs./down	53.00 @ 55.00	52.00 @ 54.00	44.00 @ 48.00
LAMB (Carcass):			
Prime, 45-55 lbs.	46.00 @ 48.00	None quoted	None quoted
Prime, 55-65 lbs.	44.00 @ 46.00	None quoted	None quoted
Choice, 45-55 lbs.	46.00 @ 48.00	43.00 @ 45.00	43.50 @ 45.00
Choice, 55-65 lbs.	44.00 @ 46.00	43.00 @ 45.00	None quoted
Good, all wts.	42.00 @ 46.00	42.00 @ 45.00	40.00 @ 43.50
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	None quoted	None quoted
Good, 70 lbs./down	None quoted	None quoted	None quoted
FRESH PORK (Carcass): (Packer style)			
120-180 lbs., U.S. No. 1-3	None quoted	None quoted	27.00 @ 28.00
LOINS:			
8-10 lbs.	44.00 @ 48.00	47.00 @ 50.00	47.00 @ 50.00
10-12 lbs.	44.00 @ 48.00	47.00 @ 50.00	47.00 @ 50.00
12-16 lbs.	44.00 @ 48.00	47.00 @ 50.00	47.00 @ 50.00
PICNICS:			
4-8 lbs. (Smoked)	30.00 @ 36.00	30.00 @ 33.00	32.00 @ 36.00
HAMS:			
12-16 lbs.	42.00 @ 51.00	48.00 @ 52.00	47.00 @ 50.00
16-18 lbs.	42.00 @ 50.00	44.00 @ 48.00	46.00 @ 49.00
BACON, "Dry" cure, No. 1:			
6-8 lbs.	32.00 @ 40.00	44.00 @ 47.00	43.00 @ 48.00
8-10 lbs.	32.00 @ 40.00	42.00 @ 46.00	40.00 @ 44.00
10-12 lbs.	32.00 @ 37.00		38.00 @ 42.00

BEEF PRODUCTS

(frozen, carlots, lb.)	
Tongues, No. 1, 100's	31½
Tongues, No. 2, 100's	26½
Hearts, regular 100's	20n
Livers, regular, 35/50s	25½
Livers, selected, 35/50s	34n
Lips, scalded, 100's	10½
Lips, unscaled, 100's	9½
Tripe, scalded, 100's	6
Tripe, cooked, 100's	7n
Melts	5½n
Lungs, 100's	5½n
Udders, 100's	5½ @ 5¾

FANCY MEATS

(lcl prices)	
Beef tongues:	
corned, No. 1	38
corned, No. 2	36n
Veal breads, 6/12 oz.	1.14
12 oz./up	1.28
Calf tongues, 1-lb./dn.	32

BEEF SAUS. MATERIALS

FRESH	(Lb.)
Canner-cutter cow meat.	49
Barrels	49
Bull meat, boneless,	
barrels	51½
Beef trimmings,	
75/85% barrels	37n
Beef trimmings,	
85/90% barrels	45n
Boneless chucks,	
barrels	49
Beef cheek meat,	
trimmed barrels	38
Beef head meat, bbls.	33n
Veal trimmings,	
boneless, barrels	48½ @ 49

VEAL SKIN-OFF

(lcl carcass price cwt.)	
Prime, 90/120	\$53.00 @ 54.00
Prime, 120/150	52.00 @ 54.00
Choice, 90/120	48.00 @ 49.00
Choice, 120/150	47.00 @ 49.00
Good, 90/150	45.00 @ 47.00
Com'l. 90/150	40.00 @ 42.00
Utility, 90/150	36.00 @ 39.00
Cull, 60/125	34.00 @ 37.00

BEEF HAM SETS

Insides, 12/up, lb.	61 @ 62
Outsides, 8/up, lb.	60 @ 60½
Knuckles, 7½/up, lbs.	61 @ 62
n-nominal, b-bid, a-asked.	

NEW YORK

July 21, 1959

CARCASS BEEF AND CUTS

Steers: (Non-locally dr., cwt.)	
Prime, carc. 6/700	48½ @ 51
Prime, carc. 7/800	48½ @ 51½
Choice, carc. 6/700	45 @ 47½
Choice, carc. 7/800	44½ @ 47½
Good, carc. 5/600	43½ @ 45½
Good, carc. 6/700	43½ @ 45½
Hinds, pr. 6/700	60 @ 67
Hinds, ch. 6/700	56 @ 60
Hinds, ch. 7/800	55½ @ 59
Hinds, gd. 6/700	54½ @ 57
Hinds, gd. 7/800	54 @ 57

(Beef cuts, locally dressed, lb.)

Prime steer:	
Hindqtrs. 600/700	60 @ 67
Hindqtrs. 700/800	60½ @ 68
Hindqtrs. 800/900	60 @ 67
Rounds, flank off cut	
across	54 @ 60
Rounds, diamond	
bone, flank off	55 @ 60
Short loins, untrim	70 @ 1.15
Short loins, trim	1.09 @ 1.33
Flanks	19 @ 22
Ribs (7 bone cut)	62 @ 70
Arm chucks	38 @ 43
Briskets	33 @ 40
Plates	15 @ 19
Choice steer:	
Hindqtrs. 600/700	56½ @ 61
Hindqtrs. 700/800	56 @ 60
Hindqtrs. 800/900	54½ @ 57
Rounds, flank off	
cut across	53 @ 59
Rounds, diamond	
bone, flank off	54 @ 60
Short loins, untrim	70 @ 90
Short loins, trim	91 @ 1.05
Flanks	19 @ 22
Ribs (7 bone cut)	53 @ 60
Arm chucks	36½ @ 40
Briskets	32 @ 40
Plates	14½ @ 18

FANCY MEATS

(lcl prices)	
Veal breads, 6/12 oz.	1.20
12 oz./up	1.35
Beef livers, selected	43
Beef kidneys	21
Oxtails, ¾-lb., frozen	16

SPRING LAMB

(Carcass prices, cwt.)	
(local)	
Prime 45/dn.	\$50.00 @ 55.00
Prime 45/55	51.00 @ 54.00
Prime 55/65	51.00 @ 53.00
Choice 45/dn.	49.00 @ 55.00
Choice 45/55	48.00 @ 53.00
Choice 55/65	49.00 @ 53.00
Good 45/dn.	45.00 @ 50.00
Good 45/55	46.00 @ 51.00
Good 55/65	45.00 @ 50.00
(non-local)	
Prime 45/dn.	50.00 @ 53.00
Prime 55/55	50.00 @ 54.00
Prime 55/65	48.00 @ 52.00
Choice 45/dn.	48.00 @ 52.00
Choice 45/55	48.00 @ 52.00
Choice 55/65	49.00 @ 53.00
Good 45/dn.	43.00 @ 47.00
Good 45/55	44.00 @ 47.00
Good 55/65	43.00 @ 46.00

VEAL—SKIN OFF

(Carcass prices)	(non-local)
Prime 90/120	58.00 @ 64.00
Prime 120/150	57.00 @ 63.00
Choice 90/120	49.00 @ 55.00
Choice 120/150	49.00 @ 55.00
Good 90/down	46.00 @ 51.00
Good 90/150	46.00 @ 51.00
Stand. 90/down	46.00 @ 48.00
Stand. 90/150	47.00 @ 48.00
Calf, 200/dn. ch.	48.00 @ 52.00
Calf, 200/dn. gd.	46.00 @ 48.00
Calf, 200/dn. std.	44.00 @ 47.00

PHILA. FRESH MEATS

July 21, 1959

STEER CARCASS: (Local, lb.)	
Choice, 5/700	45 @ 47½
Choice, 7/800	44½ @ 47
Good, 5/800	44 @ 46
Hinds, ch., 140/170	55½ @ 58
Hinds, gd., 140/170	54 @ 56
Rounds, choice	53 @ 57
Rounds, good	52 @ 56
Full loin, choice	58 @ 63
Full loin, good	56 @ 58
Ribs, choice	52 @ 58
Ribs, good	50 @ 54
Armchucks, ch.	37 @ 39
Armchucks, gd.	36 @ 38

STEER CARC.: (Non-local, lb.)

Choice, 5/700	46 @ 47½
Choice, 7/800	45½ @ 47
Good, 5/800	43½ @ 46
Hinds, ch., 140/170	56½ @ 58½
Hinds, gd., 140/170	54 @ 57
Rounds, choice	53 @ 57
Rounds, good	52 @ 55
Full loin, choice	58 @ 62
Full loin, good	56 @ 58
Ribs, choice	52 @ 58
Ribs, good	50 @ 55
Armchucks, ch.	37 @ 39
Armchucks, gd.	36 @ 38

VEAL CARC.: Lb.: Local West

Prime, 90/150	52 @ 54
Choice, 90/150	48 @ 52
Good, 50/90	47 @ 48
Good, 90/120	47 @ 49

LAMB CARC.: Lb.: Local West

Prime, 30/45	51 @ 53
Prime, 45/55	49 @ 51
Choice, 30/45	51 @ 53
Choice, 45/55	49 @ 51
Good, 30/45	47 @ 50
Good, 45/55	46 @ 49

CHGO. PORK SAUSAGE MATERIAL—FRESH

Pork trimmings: (Job lots)	
40% lean, barrels	12½
50% lean, barrels	13½
80% lean, barrels	31 @ 32
95% lean, barrels	40
Pork head meat	27
Pork cheek meat,	
barrels	35

Phila., N. Y. Fresh Pork

LOCALLY DRESSED

PHILADELPHIA: (lcl. lb.)	
Reg., loins, 8/12	47 @ 50
Reg., loins, 12/16	45 @ 47
Boston Butts 4/8	33 @ 35
Spareribs, 3/down	42 @ 46
Spareribs, 3/5	34 @ 36
Skinned hams, 10/12	36 @ 39
Skinned hams, 12/14	36 @ 39
Picnics, S.S. 4/6	27 @ 30
Picnics, S.S. 6/8	26½ @ 29
Bellies, 10/12	23 @ 25
NEW YORK:	
Loins, 8/12 lbs.	45 @ 53
Loins, 12/16 lbs.	43½ @ 51
Hams, sknd., 12/14	40 @ 47
Boston butts, 4/8	35 @ 42
Regular picnics, 4/8	27 @ 33
Spareribs, 3/down	44 @ 52

CHGO. FRESH PORK AND PORK PRODUCTS

July 22, 1959

Hams, skinned, 10/12	34½
Hams, skinned, 12/14	34½
Hams, skinned, 14/16	35
Picnics, 4/6 lbs.	23½
Picnics, 6/8 lbs.	23
Fork loins, boneless	53
Shoulders, 16/dn., loose	28
(Job lots, lb.)	
Pork livers	12 @ 13
Tenderloins, fresh, 10's	75
Neck bones, bbls.	7 @ 7½
Ears, 30's	10
Feet, s.c., lbs.	7 @ 8

PACKERS' WHOLESALE LARD PRICES

LARD PRICES	
Refined lard, drums, f.o.b. Chicago	\$11.00
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	10.50
Kettle rendered, 50-lb. tins, f.o.b. Chicago	12.00
Leaf, kettle rendered, drums, f.o.b. Chicago	12.00
Lard flakes	13.00
Neutral drums, f.o.b. Chicago	12.00
Standard shortening.	12.75

AUTOMATION OF THE FATBACK SKINNING OPERATION

Now in actual operation in a number of plants — the Townsend Feeding Attachment in a special arrangement which makes it possible to feed fatbacks (also jowls and plates) to a Townsend Pork-Cut Skinner without the use of an operator!

Basically, this is the procedure: The operator who robs the lean meat from the fatback returns it directly to the feeding attachment which automatically feeds it into the skinning machine.

The feeding attachment is the Townsend Model 30A Feeder and Slasher which has recently been adapted to feed fatbacks and plates automatically and continuously through the skinning machine as they are carried to the machine by a conveyor.

Valuable information regarding actual experience with this form of automation is now available for the asking.

TOWNSEND

ENGINEERING COMPANY

2421 Hubbell Avenue
Des Moines, Iowa

Just send in
the
Coupon!

Townsend Engineering Co. 2421 Hubbell Avenue
Des Moines, Iowa

Please send us information on the Townsend Model 30A Automatic Feeder and Slasher, and experiences of packing plants using it for automation.

Your name _____

Company name _____

Address _____

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Cariot basis, Chicago price zone, July 22, 1959)

SKINNED HAMS			BELLIES		
F.F.A. or Fresh		Frozen	F.F.A. or Fresh		Frozen
32½ @ 33	10/12	32 @ 33	23n	6/8	23n
32½ @ 33	12/14	32 @ 33	23	8/10	23
32½ @ 33	14/16	32 @ 33	24½	10/12	23a
33ax	16/18	32 @ 33	24	12/14	23a
33½ax	18/20	33n	22½	14/16	22½
29½	20/22	29½	22½a	16/18	22½
28	22/24	27½ @ 28	20½a	18/20	20½a
27½	24/26	27½	D.S. BRANDED BELLIES (CURED)		
26	25/28	26		20/25	20n
25½	25/up, 2s in	25½		25/30	19n
PICNICS			GR. AMN. BEL.		
F.F.A. or fresh		Frozen	Froz. or Fresh		Clear
21½ @ 22	4/6	21½ @ 22	18	20/25	19n
21½	6/8	21½	17	25/30	18½n
21½ @ 21½	8/10	21½n	14½	30/35	16n
21½ @ 21½	10/12	21½n	12½	35/40	14½
21 @ 21½n	12/14	21n	10	40/50	12½n
21 @ 21½	8/up, 2s in	21n	FAT BACKS		
FRESH PORK CUTS			Frozen or Fresh		Cured
Job Lot		Car Lot	6¼n	6/8	6¼n
40 @ 41	Loins, 12/dn.	38½	6¼n	8/10	7
40	Loins, 12/16	37½	7n	10/12	7½
32	Loins, 16/20	30n	7¼	12/14	8
27	Loins, 20/up	25	8½	14/16	9n
31 @ 32	Butts, 4/8	28½	9n	16/18	10
27	Butts, 8/12	28½b	9n	18/20	10
41 @ 42	Ribs, 3/dn.	36½	10n	20/25	10½
26	Ribs 3/5	22½ @ 23½	OTHER CELLAR CUTS		
23	Ribs, 5/up	19½a	Frozen or Fresh		Cured
n—nominal, a—asked, b—bid			8a	Sq. Jowls, Bxd.	unq
			7	Jowl Butts, Loose	8
			8n	Jowl Butts, Boxed	unq

LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, JULY 17, 1959

	Open	High	Low	Close
July	8.02	8.02	8.02	8.02
Sept.				8.30b-40a
Oct.				8.40b-50a
Dec.				8.45b-35a

Est. sales: 120,000 lbs.

Open interest at close Thurs., July 16: July 2; Sept. 70; Oct. 26, and Dec. 24 lots.

MONDAY, JULY 20, 1959

	July	Sept.	Oct.	Dec.
July	8.05	8.05	8.05	8.03b-05a
Sept.	8.33	8.33	8.33	8.33b-50a
Oct.				8.45b-70a
Dec.				8.45b-70a

Est. sales: 120,000 lbs.

Open interest at close Friday, July 17: July 2; Sept. 70; Oct. 26, and Dec. 24 lots.

TUESDAY, JULY 20, 1959

	July	Sept.	Oct.	Dec.
July	8.10	8.10	8.05a	8.02b-15a
Sept.	8.45	8.45	8.32a	8.27b-35a
Oct.				8.42b-52a
Dec.				8.50b-67a

Sales: 540,000 lbs.

Open interest at close Mon., July 20: July 2; Sept. 70; Oct. 26, and Dec. 24 lots.

WEDNESDAY, JULY 22, 1959

	July	Sept.	Oct.	Dec.
July	7.98	7.98	7.77a	7.82b
Sept.	8.25	8.25	8.00	8.05b-50a
Oct.				8.20b-30a
Dec.				8.25b-35a

Sales: 420,000 lbs.

Open interest at close Tues., July 21: July 4; Sept. 70; Oct. 26, and Dec. 24 lots.

THURSDAY, JULY 23, 1959

	Sept.	Oct.	Dec.
Sept.	8.00	8.00	7.82
Oct.			7.80b-00a
Dec.			7.85b-05a
			8.25b-35a

Open interest at close Wed., July 22: July 4; Sept. 70; Oct. 26, and Dec. 24.

WEEK'S LARD PRICES

	P.S. or Dry	R. Rend.	50-lb
July 17	8.40n	7.62-75	10.00n
July 20	8.50n	7.65-75n	10.00n
July 21	8.55n	7.62	10.00n
July 22	8.40n	7.50	9.75n
July 23	8.30n	7.50n	9.75n

n—nominal, a—asked, b—bid.

LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JULY 17, 1959

	Open	High	Low	Close
July	8.50-52	8.55	8.40	8.42-40
Sept.	8.52	8.55	8.77	8.80-77
Oct.	8.95	8.97	8.87	8.90b
Nov.	8.80-82	8.87	8.77	8.77
Dec.	8.67	8.67	9.55	9.55b

Sales: 2,280,000 lbs.

Open interest at close Thurs., July 16: July 14; Sept. 28b; Oct. 103; Nov. 112, and Dec. 125 lots.

MONDAY, JULY 20, 1959

	Sept.	Oct.	Nov.	Dec.
Sept.	8.75	8.92	8.75	8.90-92
Oct.				8.95b
Nov.	8.75	8.85	8.75	8.85
Dec.	9.60	9.65	9.57	9.60a

Sales: 840,000 lbs.

Open interest at close Fri., July 17: July 7; Sept. 129; Oct. 103; Nov. 121, and Dec. 129 lots.

TUESDAY, JULY 21, 1959

	Sept.	Oct.	Nov.	Dec.
Sept.	8.90	8.92	8.90	8.90
Oct.	9.05	9.05	8.97	8.97
Nov.	8.90	9.00	8.90	8.95b
Dec.	9.75	9.85	9.75	9.77a

Sales: 1,800,000 lbs.

Open interest at close Mon., July 20: Sept. 28b; Oct. 103; Nov. 125, and Dec. 130 lots.

Sales: 2,480,000 lbs.

WEDNESDAY, JULY 22, 1959

	Sept.	Oct.	Nov.	Dec.
Sept.	8.85	8.85	8.65a	8.75a
Oct.	8.90	8.90	8.80	8.85a
Nov.	8.92	8.92	8.90	8.85
Dec.	9.70	9.72	9.62	9.62
Jan.	9.62	9.62	9.62	9.62a

Sales: 2,480,000 lbs.

Open interest at close Tues., July 21: Sept. 28b; Oct. 105; Nov. 138 and Dec. 124 lots.

THURSDAY, JULY 23, 1959

	Sept.	Oct.	Nov.	Dec.
Sept.	8.62	8.62	8.62	8.62
Oct.	8.62	8.62	8.75	8.75a
Nov.	8.87	8.87	8.77	8.77
Dec.	9.70	9.70	9.55	9.55
Jan.				9.57a

Open interest at close Wed., July 22: Sept. 28b; Oct. 114; Nov. 144; Dec. 117 and Jan. 1.

HOG COST AND WEIGHT TRENDS AT MAJOR MARKETS

Average cost and weight of hogs, and the number of packer and shipper purchases (weighted average) at light major markets during June and recent weeks:

	Chi- cago	St. Louis Natl. Stock Yards	Kan- sas City	Omaha	Sioux City	S. St. Joseph	S. St. Paul	Indian- apolis
AVERAGE COST— Barrows and gilts								
June	16.18	16.30	15.71	15.67	15.59	15.58	15.22	16.59
7-11 Wk.	14.99	14.89	14.97	15.07	14.80	15.10	14.29	15.49
7-4 Wk.	15.33	15.35	14.97	15.06	14.67	14.81	14.35	15.51
Sows								
June	11.95	12.37	11.77	11.94	11.89	12.15	12.12	12.08
7-11 Wk.	10.71	10.97	10.74	10.85	10.75	11.53	11.03	10.96
7-4 Wk.	10.66	11.37	10.67	10.86	10.54	11.17	10.52	10.77
AVERAGE WEIGHT— Barrows and gilts								
June	234	217	228	234	235	226	239	225
7-11 Wk.	232	213	225	231	231	221	231	217
7-4 Wk.	229	213	225	229	229	225	231	219
Sows								
June	410	411	418	394	389	391	373	437
7-11 Wk.	399	401	407	383	375	365	362	390
7-4 Wk.	404	403	406	384	383	373	365	421
NUMBER OF HEAD— Barrows and gilts								
June	140,903	211,539	64,381	140,980	116,093	104,349	105,947	112,717
7-11 Wk.	26,738	53,273	15,621	27,872	24,931	15,396	28,627	28,370
7-4 Wk.	24,262	45,282	12,388	27,182	21,895	20,455	22,394	23,148
Sows								
June	33,280	23,126	5,613	46,513	36,159	13,809	60,305	16,491
7-11 Wk.	8,401	5,128	1,186	10,306	9,858	2,240	13,907	3,413
7-4 Wk.	7,834	4,603	1,101	9,213	7,799	2,923	13,108	3,685
SOWS								
June	19	10	8	25	24	12	36	13
7-11 Wk.	24	9	7	27	28	13	33	11
7-4 Wk.	24	9	8	25	26	12	37	14

VEGETABLE OILS

Wednesday, July 22, 1959

Crude cottonseed oil, f.o.b.	
Valley	13n
Southeast	13ax
Texas	12 1/2 @ 12 1/2 n
Corn oil in tanks,	
f.o.b. mills	11 1/2
Soybean oil,	
f.o.b. Decatur	9.05
Pacific Coast	17 1/2 a
Peanut oil, f.o.b. mills	13 @ 13 1/4 n
Cottonseed foots:	
Midwest, West Coast	1 1/2 @ 1 1/2
East	1 1/2 @ 1 1/2
Soybean foots, midwest	1 1/2 @ 1 1/2

OLEOMARGARINE

Wednesday, July 22, 1959

White domestic vegetable,	
30-lb. cartons	24
Yellow quarters,	
30-lb. cartons	26
Milk churned pastry,	
750-lb. lots, 30's	23 1/2
Water churned pastry,	
750-lb. lots, 30's	22 1/2
Bakers' steel drums, ton lots	
	18 1/2

OLEO OILS

Wednesday July 22, 1959

Prime oleo stearine, bags	
or slack barrels	10
Extra oleo oil (drums)	
	15 1/2 @ 16 1/2
Prime oleo oil (drums)	
	14 1/2 @ 15 1/2

n—nominal, a—asked, b—bid.

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
July 16—Sept., 13.11@10; Oct., 12.60b@65ax; Dec., 12.45; (1960); Mar., 12.37b@39ax; May, 12.381b@40ax; and July, 12.25b@30ax.

July 17—Sept., 13.11; Oct., 12.61b@63ax; Dec., 12.45b@47ax; (1960); Mar., 12.37b@39ax; May, 12.39b@41ax; and July 12.28b@31ax. 100 sales.

July 21—Sept., 13.10; Oct., 12.60b@65ax; Dec., 12.44; March, 12.35; May, 12.35b@37ax; and July, 12.20b@30a.

July 22—Sept., 13.05; Oct. 12.54b@59a; Dec., 12.40b@42a; Mar., 12.32; May, 12.33b@36a; and July, 12.20b@30a.

July 23—Sept., 12.87; Oct., 12.42b@46a; Dec., 12.27b@30a; Mar., 12.20b@23a; May 12.22b@26a; July, 12.16b@15a. 291 lots.

Recent Meat Imports at Eastern Points

Imports of meat at New York, Philadelphia and Boston for the week ended July 10 were as follows:

BY-PRODUCTS...FATS AND HIDES

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, July 22, 1959

BLOOD

Unground, per unit of ammonia, bulk 4.75@5.00n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 5.75-6.00n
Med. test 5.50n
High test 4.75-5.00n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged \$ 87.50@ 92.50
50% meat, bone scraps, bulk 85.00@ 90.00
60% digester tankage, bagged 87.50@ 92.50
60% digester tankage, bulk 85.00@ 87.50
80% blood meal, bagged 110.00@130.00
Steam bone meal, 50-lb. bags (specially prepared) 102.50

FERTILIZER MATERIALS

60% steam bone meal, bagged 80.00@ 85.00
Feather tankage, ground, per unit of ammonia 5.75
Hoof meal, per unit of ammonia 17.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.55n
Medium test, per unit prot. 1.45n
High test, per unit prot. 1.35n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 18.00
Cattle jaws, feet (non-gel), ton 3.50@ 6.00
Trim bone, ton 6.00@ 11.00
Pigskins (gelatine), cwt. 6.00@ 11.00
Pigskins (rendering) piece 15@25n

ANIMAL HAIR

Winter coll, dried, c.a.f. mid-east, ton 60.00
Winter coll, dried, mid-west, ton 55.00
Cattle switches, piece 2@3
Winter processed (Nov-Mar.) gray, lb. none qtd.
Summer processed (April-Oct.) gray, lb. 5@6
*Del. mid-west, *del. east, n-nom., a-asked.

TALLOWES AND GREASES

Wednesday, July 22, 1959

Inedible stock held on to its soft undertone late last week, and some material changed hands at $\frac{1}{8}\text{¢}$ under last trading. Bleachable fancy tallow sold at $6\frac{1}{4}\text{¢}$, special tallow at $5\frac{1}{2}\text{¢}$, some off-special at $5\frac{3}{8}\text{¢}$, and yellow grease at $5\frac{1}{4}\text{¢}$, all c.a.f. Chicago. Choice white grease, all-hog, sold at 7¢ c.a.f. New York. Bleachable fancy tallow was bid at $6\frac{5}{8}\text{¢}$, same destination, and price depended on stock; sellers asked fractionally higher. Choice white grease sold at $6\frac{3}{8}\text{¢}$, c.a.f. Chicago. Edible tallow was available at $7\frac{1}{4}\text{¢}$, f.o.b. River points, and at $7\frac{3}{4}\text{¢}$, c.a.f. Chicago.

The market at the start of the new week displayed a little better feeling on inedible tallowes and greases, as some users were willing to pay steady to fractionally higher for certain stock. There were inquiries for bleachable fancy tallow at $6\frac{3}{4}\text{¢}$ and possibly $6\frac{7}{8}\text{¢}$, c.a.f. New York on regular productions, and at 7¢ on high titre material. Choice white

grease, all-hog, was sought at 7¢ same delivery point, with producers asking $\frac{1}{8}\text{¢}$ higher. Special tallow sold at $5\frac{5}{8}\text{¢}$, c.a.f. Chicago. Bleachable fancy tallow was bid at $6\frac{1}{4}\text{¢}$, B-white grease at $5\frac{1}{2}\text{¢}$, and indications of $5\frac{5}{8}\text{¢}$ also were in the market. Yellow grease was bid at $5\frac{1}{4}\text{¢}$ on regular stock, with apparent interest at $5\frac{3}{8}\text{¢}$ on low acid, all c.a.f. Chicago. In fair trade edible tallow moved at $7\frac{5}{8}\text{¢}$, c.a.f. Chicago.

Buyers were reported to be looking for some stock at midweek at steady levels, but producers asked fractionally higher. The general market was called steady to firm. Choice white grease, all-hog, sold at 7¢ , c.a.f. New York, and at $6\frac{3}{8}\text{¢}$, c.a.f. Chicago. Yellow grease was bid at $5\frac{1}{4}\text{¢}$ to $5\frac{3}{8}\text{¢}$, c.a.f. Chicago, with latter price on low acid material. Edible tallow was available at $7\frac{1}{8}\text{¢}$, f.o.b. River, with reported inquiry at 7¢ ; edible tallow was also available at $7\frac{3}{4}\text{¢}$, c.a.f. Chicago, and last sale price was $\frac{1}{8}\text{¢}$ lower. Bleachable fancy tallow was bid at $6\frac{1}{4}\text{¢}$, c.a.f. Chicago, and at $6\frac{3}{4}\text{¢}$, c.a.f. East, on regular production; high titre stock

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had buying interest at $6\frac{1}{2}$ @ $7\frac{1}{2}$, latter destination, price depending on stock and shipment. Few tanks of bleachable fancy tallow sold at the price of $6\frac{1}{4}$, c.a.f. Chicago.

TALLOW: Wednesday's quotations: Edible tallow, $7\frac{1}{8}$, f.o.b. River, and $7\frac{3}{8}$, Chicago basis. Original fancy tallow, $6\frac{1}{2}$; bleachable fancy tallow, $6\frac{1}{4}$; prime tallow, $6\frac{1}{2}$; special tallow, $5\frac{5}{8}$, No. 1 tallow, $5\frac{1}{4}$ and No. 2 tallow, $4\frac{3}{4}$.

GREASES: Wednesday's quotations: Choice white grease, all-hog, $6\frac{3}{8}$; B-white grease, $5\frac{1}{2}$ @ $5\frac{5}{8}$; yellow grease, $5\frac{1}{4}$ @ $5\frac{3}{8}$; house grease $5\frac{1}{2}$ and choice white grease, all-hog, was quoted at $7\frac{1}{2}$, c.a.f. East.

EASTERN BY-PRODUCTS

New York, July 22, 1959

Dried blood was quoted today at \$4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.75@\$5 per unit of ammonia and dry rendered tankage was priced at \$1.40 per protein unit.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, July 22, 1959	Cor. date 1958
Lgt. native steers	26½	15	@15½n
Hvy. nat. steers	23 @23½	12½	@13
Ex. lgt. nat. steers	28½	18½	n
Butt-brand. steers	21½	10n	
Colorado steers	30½	9n	
Hvy. Texas steers	21n	9½	@10n
Light Texas steers	25n	13n	
Ex. lgt. Texas steers	27n	16n	
Heavy native cows	26½ @27	12½	@13
Light nat. cows	28½ @29½n	15	@17
Branded cows	24½ @26n	11½	@12½
Native bulls	19 @19½n	7½	@8½n
Branded bulls	18 @18½n	6½	@7½n
Calfskins:			
Northern, 10/15 lbs.	72½n	50n	
10 lbs./down	85n	47½n	
Kips, Northern native, 15/25 lbs.	55n	37n	

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	21 @22n	10	@10½n
50 lbs.	24½ @25½	12½	@13n

SMALL PACKER SKINS

Calfskins, all wts.	56 @60n	38	@40
Kipskins, all wts.	44 @46n	28	@30

SHEEPSKINS

Packer shearlings:			
No. 1	2.00 @ 2.25	1.00	@ 2.00
No. 2	1.00 @ 1.25	50	@ 65
Dry Pelts	20n		
Horsehides, untrim.	12.00-12.50n	7.75	@ 8.00
Horsehides, trim.	11.50 @12.00n	7.00	@ 7.25

N. Y. HIDE FUTURES

Closing hide futures quotations in New York were as follows:

July 16—July, 27.20b@40ax; Oct., 24.40@45; (1960) Jan., 22.10; Apr., 20.60b@80ax, and July, 19.50. 102 sales, 20 to 73 lower.

July 17—July, 27.65b@82ax; Oct., 24.70; (1960) Jan., 22.24; Apr., 20.35b@70ax, and July, 19.25b@55ax. 96 sales, 45 higher to 25 lower.

July 20—July, 28.65; Oct., 25.29@25.27; (1960) Jan., 22.46b@22.55ax; Apr., 20.30b@20.65ax, and July, 19.40b@65ax. 81 sales, 100 higher to 5 lower.

July 21—July, 28.20b@45ax; Oct., 25.02b@.05ax; January, 22.10; Apr., 20.35b@45ax, and July, 19.15b@25ax. 65 sales, 45 lower to 5 higher.

July 22—July, 28.25; Oct., 25.09; Jan., 22.10b @12.a; Apr., 20.36b@49a, and July, 19.10b@40a.

July 23—July, 29.30; Oct., 25.70b@89a; Jan., 22.70b@90a; Apr., 20.75b@00a; July, 19.60b@90ax 128 lots, 39 to 105 higher.

CHICAGO HIDES

Wednesday, July 22, 1959

PACKER HIDES: Major packer hide market was a quiet affair at the close of last week as buyers had lower ideas while sellers were reluctant to discount prices further. Late Wednesday and on Thursday a few additional cars of heavy native steers, branded cows and a couple of cars of light native cows sold at steady prices.

On Friday reports were heard late in the day of a couple of cars of heavy native steers, on resale, at 23¢. Other offerings were held at steady levels, however, with the market dull. The volume last week was estimated at 35-40,000 hides. The heavy native cows again were dull, with movement slow.

Monday's session was quiet although it was disclosed that late on Friday, some movement of heavy native steers and branded steers took place at a decline of 1¢, a large independent packer being the seller. Other selections were inactive as buyers appeared hesitant. Another large independent packer reportedly sold heavy native cows, but the price was not disclosed.

On Tuesday about 50,000 hides changed hands with the feature of the day being the 2¢ decrease in heavy native cows from River and short freight points. Other trade involved heavy native steers at the 1¢ decline registered late Friday, as well as some movement of branded steers, the butts at $21\frac{1}{2}$ ¢ and Collies, $20\frac{1}{2}$ ¢. Another feature was the sale of some Northern branded cows off 1¢ at $24\frac{1}{2}$ ¢.

At midweek bids were scarce as buyers apparently filled their immediate needs. A few offerings were still noted late in the day at steady levels. A few cars of light and ex-light native steers sold from Northern points at $26\frac{1}{2}$ ¢ and $28\frac{1}{2}$ ¢, respectively, showing a decline of 2¢ from previous sales.

SMALL PACKER AND COUNTRY HIDES:

A fair trade took place in both small packer and country hides during the past week at steady to lower levels with suppliers now reported to be in a fairly well sold-up position at quoted levels. Midwestern locker-butchers, 50/52-lb. average are now quoted at $21\frac{1}{2}$ ¢- $22\frac{1}{2}$ ¢, quality and point of origin considered. The mixed locker-butcher-renderer same weights are quoted $21\frac{1}{2}$ @ $21\frac{1}{2}$ ¢ with straight 50/52-lb. renderers pegged at $20\frac{1}{2}$ @ $21\frac{1}{2}$ ¢. No. 3 hides appeared to be draggy although supplies were not overly abundant; the market is considered

now to be $15\frac{1}{2}$ @ $16\frac{1}{2}$ ¢, on a nominal basis. There was still no real action in horse hides. Good trimmed Northern production salable 11.50@12.00 and untrimmed lots about 50¢ more. Some ordinary lots are occasionally moving at 10.00@10.50. Butts, 22 in. up, are still pegged at 3.50@3.75 and fronts steady at 8.50@9.00. Midwestern small packer 50/52 average are quoted from $24\frac{1}{2}$ @ $25\frac{1}{2}$ ¢ nominal and the 60/62's are quoted at 21@22¢ nominal.

CALFSKINS AND KIPSKINS:

Some occasional trading was noted in kipskins but the movement of calf was slow. Last sale of lightweight calf was by large independent at 85¢ with last sale by big packer at 80¢. Northern heavy calf last brought $72\frac{1}{2}$ ¢ when sold by large independent packers. River kips are steady at 55¢ in line with last trading and overweights are unchanged at 48¢. Recently, some Nashville kip moved at $59\frac{1}{2}$ ¢, about 2,500 involved. The last trade in big packer slunks was at 3.00. Small packer allweight calf skins are quoted 56@60¢ nominal and allweight kip at 44@46¢. Country allweight kip has been slow at 32@33¢ nominal and the allweight calf is reported at 46¢.

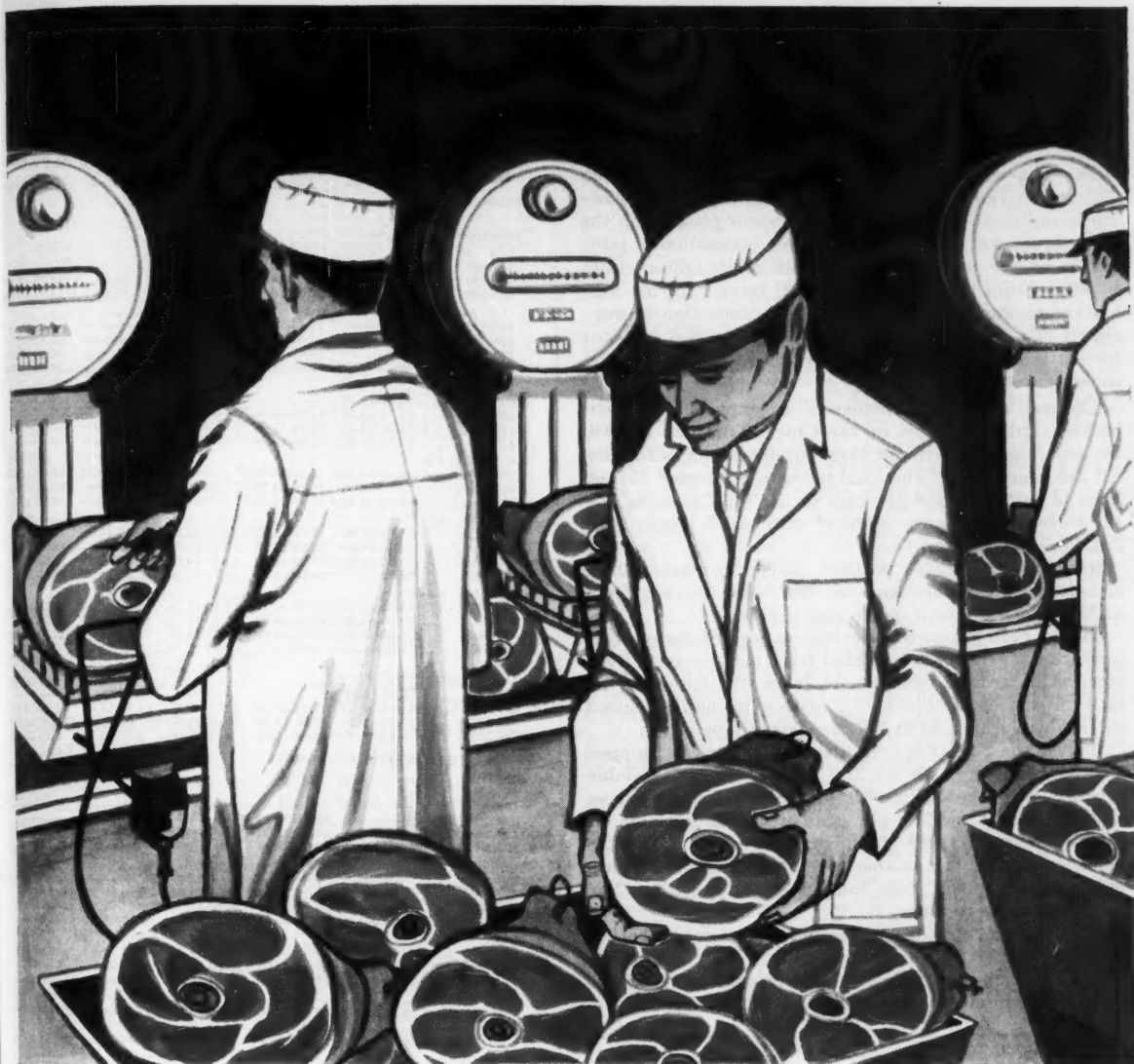
SHEEPSKINS: Offerings are still limited in sheepskin market with Northern-River No. 1 shearlings moving from 2.00@2.25. The No. 2's mainly moving from 1.00@1.25 and No. 3's, depending on quality, are quoted from 55@75¢. Some Southwestern No. 1's were reported sold up to 2.65 with No. 2's available at 1.25. Fall clips, depending on origin, are quoted from 2.75@3.00. Genuine lamb pelts, from Midwestern points, last brought 2.35@2.50 per cwt., live-weight basis. Full wool dry pelts are nominally called 20¢, f.o.b. Midwest points. Pickled skin market has been about unchanged with lambs quoted from 14.00@14.25 and sheep from 16.00@16.25.

Central States in 1958 Produce Most Meat Cans

With Chicago at the helm, the central region of the United States produced about 90 per cent of the nation's meat cans in 1958, according to figures released recently by the American Can Co., New York City. This area also led the nation last year in production of cans for lard and shortening, pet food and other packinghouse products.

Led by Chicago, a five-state area, which includes Illinois, Wisconsin, Indiana, Michigan and Ohio, produced almost 29 per cent (about 11,500,000,000) of the nation's total of 41,500,000,000 cans in 1958.

THE NATIONAL PROVISIONER, JULY 25, 1959



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LIVESTOCK MARKETS... Weekly Review

Purchasers of Livestock on Chicago Market Change Over the Years

The two-way stretch which has taken place at the Chicago market exemplifies the flexibility of the livestock and meat industry: 1) independent packers on the Chicago market have increased their proportion of purchases of the total salable receipts of slaughter cattle by 68 per cent in the last decade; 2) buyers for off-the-market packers have increased their proportion of purchases of total salable receipts from 37.8 to 59.3 per cent for cattle and 17.5 to 31.3 per cent for hogs during the same period.

The past decade has witnessed an expansion in local packer cattle purchases on the Chicago market. In 1949 the local independent packers purchased for slaughter 431,350 head. In 1958 the local packers purchased 724,266 head of cattle, or 63.6 per cent of the total receipts (1,139,472). The increase in head purchased locally was 292,976, or 68 per cent.

Individual Chicago packers have increased their slaughter cattle purchases on the local market from 41.52 to 155.6 per cent in the past decade.

In the past ten years the buyers for off-the-market packers have virtually doubled their shipments of livestock. This growth has, in part, been stimulated by the introduction of the hot-shot livestock trains introduced in 1955 which pull 50 to 100 cars per day per train.

In 1949 the buyers for off-the-market packers shipped 679,154 head of cattle or 37.8 of the market's salable receipts, while in the first six months of 1959, they have shipped 632,117, or 59.3 per cent of salable receipts.

With hogs the 1949 shipments amounted to 434,226 head, or 17.5 of the salable receipts, while in the first six months of 1959, they totaled 365,302 head, or 31.3 per cent of the receipts.

Sheep shipments, too, rose from a 1949 total of 200,941 head, or 41.2 per cent of the receipts, to the current rate of 158,053 in the first six months of this year, or 69.6 per cent of the number sold at this market.

FEDERALLY INSPECTED SLAUGHTER

Federally inspected slaughter during June, 1958 and 1957, with cumulative totals for the six-month periods:

	CATTLE		HOGS	
	1959	1958	1959	1958
January	1,440,819	1,629,950	5,884,857	5,531,175
February	1,219,323	1,308,695	5,686,088	4,453,619
March	1,334,418	1,360,232	5,732,866	4,817,607
April	1,433,231	1,383,108	5,651,900	4,963,396
May	1,412,043	1,468,084	4,969,554	4,443,999
June	1,473,051	1,505,572	4,901,694	4,209,047
July		1,561,495		4,326,283
August		1,478,659		4,514,871
September		1,560,805		5,219,365
October		1,646,587		5,910,924
November		1,302,384		5,257,906
December		1,436,931		5,614,371

	CALVES		SHEEP	
	1959	1958	1959	1958
January	424,272	546,952	1,322,228	1,060,874
February	376,763	467,991	1,079,819	940,291
March	423,088	518,145	1,143,432	999,601
April	405,652	485,480	1,100,519	1,148,776
May	357,644	437,532	1,017,206	1,121,919
June	365,752	430,001	1,056,257	1,041,843
July		434,512		1,012,790
August		424,458		950,437
September		472,377		1,044,866
October		540,799		1,130,553
November		440,685		883,403
December		474,285		1,061,389

	1959	1958
Cattle	8,312,885	8,655,251
Calves	2,353,171	2,886,101
Hogs	32,826,759	28,417,843
Sheep	6,719,461	6,313,304

JANUARY-JUNE TOTALS

	1959	1958
Cattle	8,312,885	8,655,251
Calves	2,353,171	2,886,101
Hogs	32,826,759	28,417,843
Sheep	6,719,461	6,313,304

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 21, as reported by Agricultural Marketing Service:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200	\$14.25-14.60	\$13.50-14.75			
200-220	14.50-14.75	14.25-14.75		15.00	14.75-15.00
220-240		14.00-14.50		15.00	14.75-15.00
U.S. No. 2:					
180-200		13.50-14.50			
200-220	14.25-14.65	14.00-14.50			14.50-15.00
220-240		13.85-14.50			14.50-15.00
240-270		13.50-14.00			14.25-15.00
U.S. No. 3:					
200-220	14.00-14.25				
220-240	13.75-14.25	13.50-14.00			
240-270	13.25-14.00	13.00-13.65			
270-300	12.75-13.50	12.25-13.25			
U.S. No. 1-2:					
180-200	14.25-14.60	13.50-14.75		13.00-14.75	14.50-15.00
200-220	14.25-14.65	14.00-14.75	14.65	14.75-15.00	14.50-15.00
220-240	14.25-14.65	13.85-14.50		14.75-15.00	14.25-15.00
U.S. No. 2-3:					
200-220	14.00-14.50	13.75-14.25	14.00-14.50	14.00-14.75	13.75-14.25
220-240	14.00-14.50	13.65-14.25	14.00-14.25	14.25-14.75	13.75-14.25
240-270	13.50-14.25	13.25-14.00	13.50-14.00	13.50-14.25	13.00-14.00
270-300	12.75-13.75	12.50-13.50	12.75-13.50	12.25-14.00	12.25-13.25
U.S. No. 1-3-3:					
180-200	13.50-14.50	13.25-14.50	13.50-14.50	13.00-14.50	12.75-14.25
200-220	14.00-14.50	14.25-14.50	14.25-14.50	14.25-15.00	13.75-14.25
220-240	14.00-14.50	13.75-14.50	14.25-14.50	14.25-15.00	13.75-14.25
240-270	13.50-14.50		13.75-14.25	13.50-14.50	
SOWS:					
U.S. No. 1-3-3:					
180-270	12.00-12.25		12.00	12.50-13.00	
270-330	11.75-12.25	11.75-12.50	11.25-12.00	11.75-13.00	11.50-13.00
330-400	10.25-12.25	10.50-12.00	10.00-11.50	10.25-12.25	9.50-12.00
400-550	8.50-10.75	9.25-12.50	8.75-10.00	9.25-10.75	8.75-10.25
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700-900 lbs.			29.00-30.00		
900-1100 lbs.			28.00-30.00		
1100-1300 lbs.			27.00-30.00		
Choice:					
700-900 lbs.			25.75-28.00	26.75-28.50	28.00
900-1100 lbs.	28.25	25.75-28.00	26.50-28.50	26.75-27.00	27.75
1100-1300 lbs.	28.50	26.00-28.25	26.50-28.50	26.00-28.25	
1300-1500 lbs.	28.00	26.00-27.25			
Good:					
700-900 lbs.	25.00-27.00		25.00-26.00	24.50-26.75	
900-1100 lbs.	25.00-27.50	24.75-27.00	25.00-26.00	24.25-26.75	
1100-1300 lbs.	25.00-27.25	24.25-26.00	24.50-26.50	23.75-26.75	
Standard,					
all wts.	22.50-25.50	22.50-24.50	23.00-25.00	22.25-24.50	22.50-24.00
Utility,					
all wts.	18.50-23.00	23.00			17.00-21.00
HEIFERS:					
Choice:					
600-800 lbs.	25.50-27.25	27.50	26.50-27.50		27.35
800-1000 lbs.		27.50	26.50-28.50	27.50-27.65	27.00
Good:					
500-700 lbs.	24.75-26.75	23.50		23.75-26.25	
700-900 lbs.	24.50-26.50	24.50		23.75-26.25	
Standard,					
all wts.	21.50-24.75	19.50-24.00		22.25-23.75	22.00-23.50
Utility,					
all wts.		19.50			17.00-21.00
COWS:					
Commercial,					
all wts.	18.00-20.00	18.00-19.50	18.00-20.00	18.25-19.50	16.50-18.00
Util.,					
all wts.	16.50-18.00	16.00-18.75	16.50-18.00	17.00-18.50	16.50-18.00
Can. & cut.,					
all wts.	13.00-16.50	14.50-18.25	14.50-16.75	14.50-17.00	14.00-16.50
BULLS (Yrln. Excl.) All Weights:					
Good					20.00-21.50
Commercial	20.00-21.00	22.75-23.25	20.50-21.50	20.50-22.00	20.00-21.50
Utility	19.00-20.50	21.00-22.75	19.50-21.00	20.50-22.00	20.00-22.00
Cutter	16.00-19.00		18.00-19.50	19.00	20.00-22.00
VEALERS, All Weights:					
Ch. & pr.	27.00-31.00	30.00-33.00	27.00-30.00	28.00-32.00	28.00-32.00
Stand. & gd.	25.00-27.00	25.00-32.00			26.00-27.00
CALVES (500 Lbs. Down):					
Choice				26.00-27.50	26.00-28.00
Stand. & gd.	20.00-24.00			24.00-26.00	19.00-26.00
SHEEP & LAMBS:					
LAMBS (110 lbs. Down):					
Prime					
Choice	22.50-23.00	24.00-24.50	21.50-23.00	21.50-22.50	22.50-22.75
Good	19.00	21.50-23.00	19.00-21.50	20.00-21.75	21.00
YEARLINGS (Shorn):					
Prime					
Choice	15.50-16.50	19.00		17.00-18.25	
Good	15.00-16.50				17.50
EWES (Shorn):					
Gd. & Ch.	3.50-5.50	5.50	4.50-6.00	5.50	
Cull & util.	Dn to 2.00	4.50	3.50-4.50	3.50-5.25	

CORN BELT DIRECT TRADING

Des Moines, July 22—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture.

BARROWS & GILTS:			
U.S. No. 1,	200-220,	13.75@14.75	
U.S. No. 1,	220-240,	13.25@14.50	
U.S. No. 2,	200-220,	13.75@14.35	
U.S. No. 2,	220-240,	13.25@14.10	
U.S. No. 2,	240-270,	12.50@13.60	
U.S. No. 3,	200-220,	13.20@14.00	
U.S. No. 3,	220-240,	12.85@13.75	
U.S. No. 3,	240-270,	12.10@13.25	
U.S. No. 3,	270-300,	11.35@12.50	
U.S. No. 2-3,	270-300,	11.50@12.75	
U.S. No. 1-3,	180-200,	12.50@14.00	
U.S. No. 1-3,	200-220,	13.50@14.25	
U.S. No. 1-3,	220-240,	13.00@14.00	
U.S. No. 1-3,	240-270,	12.25@13.50	

SOWS:			
U.S. No. 1-3,	270-330,	10.50@11.90	
U.S. No. 1-3,	330-400,	9.75@10.90	
U.S. No. 1-3,	400-500,	7.85@9.90	

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
	est.	actual	actual
July 16	55,000	53,000	41,000
July 17	51,500	37,000	40,000
July 18	34,000	21,000	22,500
July 20	54,000	71,000	55,500
July 21	58,000	59,000	45,000
July 22	50,000	56,500	34,500

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Tuesday, July 21 were as follows:

CATTLE:	Cwt.
Steers, choice	27.00@27.50
Steers, good	24.50@25.50
Heifers, gd. & ch.	25.50@27.25
Cows, util. & com'l.	16.50@18.00
Cows, can. & cut.	14.00@16.50
Bulls, util. & com'l.	18.50@21.50

VEALERS:	Cwt.
Good & choice	27.00@29.00
Calves, gd. & ch.	24.00@27.00

BARROWS & GILTS:			
U.S. No. 1,	180/240,	13.75@15.00	
U.S. No. 3,	240/270,	Not Qtd.	
U.S. No. 3,	270/300,	12.50@13.00	
U.S. No. 1-2,	180/200,	13.50@14.75	
U.S. No. 1-2,	200/220,	14.50@15.00	
U.S. No. 1-2,	220/240,	14.50@15.00	
U.S. No. 2-3,	200/240,	13.75@14.25	
U.S. No. 2-3,	240/270,	13.50@14.00	
U.S. No. 2-3,	270/300,	12.75@13.75	
U.S. No. 1-3,	180/240,	13.50@14.50	
U.S. No. 1-3,	240/270,	13.75@14.50	

SOWS, U.S. No. 1-3:			
270/330 lbs.	11.75@12.25		
330/400 lbs.	10.50@12.00		
400/500 lbs.	9.50@10.75		

LAMBS:	Cwt.
Good & choice	20.00@22.00
Utility to good	19.25@20.00

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, July 21 were as follows:

CATTLE:	Cwt.
Steers, choice	\$27.00@27.25
Steers, good	26.00@27.00
Heifers, gd. & ch.	25.75@27.50
Cows, util. & com'l.	16.50@18.00
Cows, can. & cut.	14.50@17.00
Bulls, utility	21.00@23.00

BARROWS & GILTS:			
U.S. No. 1-2,	200/220,	15.25@15.40	
U.S. No. 1-3,	180/240,	14.85@15.25	
U.S. No. 2-3,	250/280,	14.25@14.85	

SOWS, U.S. No. 1-3:			
250/320 lbs.	11.75@13.00		
400/575 lbs.	8.00@11.00		

LAMBS:	Cwt.
Choice	22.75@23.00
Good & choice	22.50

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Tuesday, July 21 were as follows:

CATTLE:	Cwt.
Steers, choice	\$27.50@28.00
Steers, good	25.00@26.00
Heifers, gd. & ch.	25.50@26.00
Cows, util. & com'l.	16.50@17.50
Cows, can. & cut.	15.00@16.50
Bulls, util. & com'l.	20.00@22.00
Bulls, cutter	18.00@20.00

VEALERS:	Cwt.
Good & choice	28.00@31.00
Util. & stand.	24.00@28.00

BARROWS & GILTS:			
U.S. No. 1,	200/220,	14.75@15.00	
U.S. No. 3,	200/220,	14.00@14.25	
U.S. No. 3,	220/240,	14.00@14.25	
U.S. No. 3,	240/270,	13.50@14.25	
U.S. No. 3,	270/300,	13.00@13.50	
U.S. No. 1-2,	180/200,	14.25@14.50	
U.S. No. 1-2,	200/220,	14.50@14.75	
U.S. No. 1-2,	220/240,	14.50@14.75	
U.S. No. 2-3,	200/220,	14.25@14.50	
U.S. No. 2-3,	220/240,	14.00@14.50	
U.S. No. 2-3,	240/270,	13.75@14.25	
U.S. No. 2-3,	270/300,	13.00@13.75	
U.S. No. 1-3,	180/200,	13.75@14.25	
U.S. No. 1-3,	200/220,	14.25@14.65	
U.S. No. 1-3,	220/240,	14.25@14.65	
U.S. No. 1-3,	240/270,	13.75@14.50	

SOWS, U.S. No. 1-3:			
180/270 lbs.	12.25@12.50		
270/330 lbs.	11.25@12.25		
330/400 lbs.	10.75		
400/500 lbs.	9.50@10.75		

LAMBS:	Cwt.
Good & choice	23.00
Utility & good	15.00@18.00

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Tuesday, July 21 were as follows:

CATTLE:	Cwt.
Steer, prime	\$ Not Quoted
Steers, choice	26.50@27.50
Steers, good	25.00@26.75
Heifers, choice	26.00@27.00
Heifers, good	24.50@25.75
Cows, util. & com'l.	16.75@18.00
Cows, can. & cut.	14.00@16.50
Bulls, util. & com'l.	19.00@21.50
Bulls, cutter	16.00@18.00

BARROWS & GILTS:			
U.S. No. 1,	180/240,	15.00	
U.S. No. 2,	180/240,	14.50@14.75	
U.S. No. 2,	240/270,	13.75@14.25	
U.S. No. 3,	200/240,	14.25@14.60	
U.S. No. 3,	240/270,	Not Quoted	
U.S. No. 3,	270/300,	12.75@13.75	
U.S. No. 1-2,	180/240,	14.75	
U.S. No. 2-3,	200/240,	14.25@14.60	
U.S. No. 2-3,	240/270,	14.00@14.50	
U.S. No. 2-3,	270/300,	12.75@13.75	

SOWS, U.S. No. 1-3:			
270/330 lbs.	12.50		
330/400 lbs.	10.25@12.25		
400/500 lbs.	8.75@10.25		

LAMBS:	Cwt.
Choice	21.50
Good	20.00@20.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, July 21 were as follows:

CATTLE:	Cwt.
Steers, choice	\$26.00
Steers, good	25.00@26.00
Heifers, gd. & ch.	24.50@26.00
Heifers, stand.	21.00@24.00
Cows, util. & com'l.	16.00@17.50
Cows, can. & cut.	13.00@16.00
Bulls, util. & com'l.	20.00@22.00

VEALERS:	Cwt.
Choice & prime	32.00@33.00
Good & choice	28.00@31.00
Calves, gd. & ch.	25.00@28.00

BARROWS & GILTS:			
U.S. No. 1-3,	200/240,	14.50	
U.S. No. 2-3,	200/240,	14.00@14.00	
U.S. No. 2-3,	240/270,	13.75@14.00	

SOWS, U.S. No. 1-3:			
300/400 lbs.	10.00@10.50		
400/600 lbs.	9.00@9.50		

LAMBS:	Cwt.
Choice & prime	23.50@24.00
Good & choice	22.00@23.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended July 18, 1959 (totals compared), as reported by the U. S. Department of Agriculture:

City or Area	Cattle	Calves	Hogs	Sheep & Lamb
Boston, New York City Area ¹	12,624	11,432	50,222	42,388
Baltimore, Philadelphia	7,884	723	26,848	3,578
Cin., Cleve., Detroit, Indpls.	18,343	6,554	123,357	16,601
Chicago Area	16,414	7,540	24,157	4,586
St. Paul-Wia. Areas ²	28,605	12,053	98,731	9,714
St. Louis Area ³	11,878	2,944	72,406	5,459
Sioux City-So. Dakota ⁴	21,848	...	84,713	14,386
Omaha Area ⁵	34,882	153	65,453	9,915
Kansas City	12,443	...	38,383	...
Iowa-So. Minnesota ⁶	32,073	4,619	253,480	23,736
Louisville, Evansville, Nashville, Memphis	7,932	5,645	53,205	...
Georgia-Florida-Alabama Area ⁷	6,137	2,631	20,742	...
St. Joseph, Wichita, Okla. City	17,771	1,557	39,792	7,723
Ft. Worth, Dallas, San Antonio	10,592	3,033	11,442	16,496
Denver, Ogden, Salt Lake City	18,834	254	13,036	23,675
Los Angeles, San Fran. Areas ⁸	21,429	1,931	26,615	26,675
Portland, Seattle, Spokane	7,774	346	16,640	9,820
Grand Totals	287,463	63,415	1,020,222	214,952
Totals same week 1958	289,925	76,965	875,339	204,454

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville, Tifton, Ga., Barstow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended July 11 compared with same week in 1958, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	All wts.	Gd. & Ch.	Grade B ¹	Good
	1959	1958	1959	1958
Toronto	\$24.41	\$23.00	\$24.75	\$21.50
Montreal	24.50	22.35	24.85	21.10
Winnipeg	23.63	22.58	24.00	21.20
Calgary	23.15	21.60	24.75	21.20
Edmonton	22.60	21.00	24.25	21.25
Lethbridge	22.85	21.25	24.25	21.00
Pr. Albert	22.25	20.35	24.75	21.50
Moose Jaw	22.75	21.10	24.25	21.00
Saskatoon	22.40	20.75	24.25	21.50
Regina	22.25	20.50	24.25	21.50

*Canadian Government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., week ended July 18:

	Cattle	Calves	Hogs
Week ended July 18	2,900	375	15,300
Week previous (six days)	1,729	352	12,160
Corresponding week last year	2,239	903	12,733

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended July 11:

CATTLE	Week ended July 11	Same week 1958
Western Canada	19,092	19,599
Eastern Canada	17,067	18,364
Total	36,159	37,963
HOGS	Week ended July 11	Same week 1958
Western Canada	70,722	49,922
Eastern Canada	68,620	46,172
Totals	139,342	96,094
All hog carcasses graded	149,000	104,900
SHEEP	Week ended July 11	Same week 1958
Western Canada	2,485	2,819
Eastern Canada	4,455	4,150
Totals	6,940	6,969

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended July 14, 1959 was 11.1.

NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended July 18:

	Cattle	Calves	Hogs*	Sheep
Salable	59	7	None	None
Total (incl. direct)	1,818	338	16,760	3,774
Prev. wk.	1,818	338	16,760	3,774
Salable	65	11	None	None
Total (incl. direct)	2,336	271	14,577	2,160

*Includes hogs at 31st Street.

LIVESTOCK RECEIPTS

Receipts at 12 markets for the week ended Friday, July 17, with comparisons:

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 THE NATION

The Meat Trail...

J O B S

Dr. DAVID E. GIBBS has been transferred to the position of inspector in charge at the Pittsburgh meat inspection station of the U.S. Department of Agriculture. He succeeds Dr. M. L. TUTTLE, who recently was transferred to the Ocala, Fla., station as inspector in charge to fill the vacancy created by the death of Dr. JOHN J. EVANS. Dr. Gibbs went to Pittsburgh from Kingston, N. Y., where he had served as inspector in charge for nine years. He entered the meat inspection service in 1940 at Indianapolis. Dr. Gibbs received the degree of doctor of veterinary medicine from Alabama Polytechnic Institute in 1939. His father, now retired and residing in Cincinnati, served nearly 40 years with the meat inspection service.



DR. GIBBS

CHRISTOPHER M. YOUNG has been appointed export sales manager of F. A. Ferris & Co., Inc., New York City. GEORGE A. SCHMIDT, JR., president, announced. As export sales manager of Ferris, Young will direct the overseas sales and marketing program on all product lines of Stahl-Meyer, Inc., including provisions, grocery products and smoked and canned hams.

Personnel changes resulting in promotions for four men in the Ot-

tumwa, Ia., sales department of John Morrell & Co. have been announced by K. C. WARDEN, sales manager for the plant. H. DALE BAXTER has been assigned management responsibilities for the central sales division until such time as H. W. ELKINS, now ill, returns to that post. Named to succeed Baxter as manager of the smoked meat and sliced bacon sales division was JAMES E. FRISINGER. JAMES M. RENKEL was appointed to succeed Frisinger as assistant manager of the sausage sales department. JOHN MIELKE has been promoted from car route salesman to a post as assistant to the sausage sales department manager.

Dr. HAROLD T. LYON has been appointed medical director of Swift & Company, with headquarters at the Chicago general office. He will have jurisdiction over all medical departments in the company's nationwide organization. For the past 12 years, Dr. Lyon has been medical director of Firestone



DR. LYON

Planations Co. at Harbel, Liberia. Before that, he was wing commander in the Royal Canadian Air Force, serving in Canada and England. A native of Canada, Dr. Lyon received his medical and public health degrees at McGill University at Montreal and a M.S. degree in administrative medicine from Colum-



MODERATOR OF panel on "Public Markets Serve the Packing Industry," John A. Killick (center), executive secretary of National Independent Meat Packers Association, pauses for talk with C. D. McEver (left) of Austin Stockyards, president of Texas Livestock Auction Association, and June de Cordova, head buyer for Texas Meat Packers, Inc., Dallas. De Cordova also is associated with Groesbeck Commission Co. and is vice president of Texas Livestock Auction Association. Panel was part of program for second annual Livestock Marketing Congress and 1959 convention of National Association of Livestock Auction Markets at Cedar Rapids. Several packers took part.

Maine Meat Men Will Get Together at July 29 Event

"Everyone connected with the meat industry in Maine" is invited to attend the first annual open industry meeting of the Maine Independent Meat Packers Association on Wednesday, July 29, at the Cumberland Club in Portland, MIMPA has announced.

The meeting will begin with a noon luncheon and end with a clambake at the Chebeague Island Hotel. Sports clothes are described as "the uniform of the day" for both the meeting and the clambake.

"Where has MIMPA been and where is it going?" will be discussed at the meeting by MIMPA president ROBERT F. ROY of Oxford Provisions, Norway, Me. CLAYTON OSGOOD, head of the division of inspection, Maine Department of Agriculture, and his assistant, Dr. STANWOOD MERRILL, will give a resume of the department's activities of the past year. They also will tell the department's plans for enforcement of regulations in the future and will discuss the possibility of state meat inspection.



NEW CHAIRMAN of American Meat Institute sanitation committee, A. J. Steffen (center) of Wilson & Co., Inc., leads discussion of packing plant sanitation and waste treatment at committee meeting. Shown (l. to r.) are: Frank W. Sollo, Swift & Company; A. Stanford Johnson, Oscar Mayer & Co.; Steffen; Donald S. MacKenzie, director of AMI department of packinghouse practice, and W. J. Fullen, Geo. A. Hormel & Co., meeting in AMI's Chicago office.

bia University, New York. Dr. Lyon succeeds Dr. J. C. TROXEL, who has become Chicago regional director of Blue Cross-Blue Shield.

O. D. OSBORN, a 26-year veteran of the industry, has been appointed general manager of the Salem, Va., plant of Valleydale Packers, Inc., LORENZ NEUHOFF, JR., president, announced. He succeeds ARTHUR NEUHOFF, who retired July 1. Before joining Valleydale



O. D. OSBORN

Packers, Osborn was assistant to the president of Marhoefer Packing Co., Inc., Muncie, Ind. He formerly managed plants for Armour and Company in the United States and South America. Osborn is a graduate of the University of Kansas.

JAMES SNYDER has joined the Chicago office of Somerville Dressed Meat Co. as midwestern sales manager, MAX LAMPERT, president of the Boston boning firm, announced. The Chicago office is at 32 W. Randolph st. Somerville Dressed Meat Co. is the originator and exclusive supplier of Lord Jeff content-controlled meat, said to "guarantee buyers the lean protein and calorie content ground or boneless beef they require." (A story about Somerville Dressed Meat and its new "Lord Jeff" program appeared in the NP of March 7, 1959.)



J. SNYDER

PAUL BURCH, formerly with Stark, Wetzel & Co., Inc., Indianapolis, has joined Engelhorn Packing Co. of Pennsylvania, Philadelphia, as controller, announced FRANK CRABB, executive vice president of the parent John Engelhorn & Sons, Newark, N. J. Burch, who was a speaker at the National Safety Congress last fall and also served on the American Meat Institute accounting committee, entered the industry in 1937 with Armour and Company at Indianapolis. He became associated with



PAUL BURCH

Stark, Wetzel in 1946 and was assistant treasurer when he resigned. Burch is a graduate of the Indiana Business College in Indianapolis.

Appointment of two district sales managers in California for Patrick Cudahy, Inc., Cudahy, Wis., has been announced by W. K. PABST, sales manager. CLARENCE EDSTER was named sales manager of the Los Angeles district, and JOSHUA J. STANLEY will assume the comparable post in the San Francisco Bay area. Each will be responsible for building a sales force to introduce Patrick Cudahy's "smoked with sweet applewood" meat products in his area.

PLANTS

Oscar Mayer & Co. has applied for a permit to build a \$290,000 addition to its power facilities in Madison, Wis. The new structure, which will increase the plant's steam capacity by approximately 50 per cent, will be about five stories high and will contain 4,400 sq. ft. of floor space. It will be the 38th major addition to the plant in the 40 years that the firm has been in Madison.

Virg Davidson-Chudacoff Co., Culver City, Cal., has announced a major expansion of its facilities at Phoenix, Ariz. The purveying concern has leased 25,000 sq. ft. of freezer space in the new plant of Arctic Storage Co. at 2440 W. Lincoln, Phoenix, and plans to process and package meat shipped there from eastern points. The company previously maintained only a three-man sales force in Phoenix, and all purchases were shipped out of the



CERTIFICATE FOR 40 years of federal service is displayed by Dr. Joseph W. Huston of USDA Meat Inspection Division station at Omaha. Dr. Huston has served in Omaha since 1925. The 40-year certificate was awarded to Dr. Huston at the annual agricultural awards ceremony in Washington, D. C., but he was unable to attend.

Purveyors' 17th Convention

The National Association of Hotel and Restaurant Meat Purveyors has sent out formal notice of its 17th annual meeting, set for Monday through Friday, October 26-30, at the Diplomat Hotel and Country Club, Hollywood-by-the-Sea, Fla.

main plant in Culver City. PHIL EDGIN has been named Arizona sales manager for the firm. He said the Phoenix operation eventually will employ 12 persons.

Richmond Wholesale Meat Co., a new firm, is scheduled to open for business July 27 at 281 Third st., Richmond, Cal.

LEWIS M. ALDERFER has purchased all the capital stock of Alderfer Bologna Co., Inc., Harleysville, Pa., and has merged his business known as Harleysville Country Bologna into the Alderfer corporation. Both plants will continue to manufacture bologna under the Alderfer name, the owner said. One plant will operate under federal inspection and the other under state inspection.

TRAILMARKS

Kinner Sausage Co., Milwaukee, will observe its 30th anniversary July 28-30. The firm claims to have been the first in Milwaukee to market packaged sausage 28 years ago and the first to package barbecued loin ribs in 1948.

Goal of the new Houston Association of Hotel and Restaurant Meat Purveyors is "to make the Houston market modern and up to date," according to JACK DIEZI, JR., Diezi's Meat Co., president of the group. He planned a recent visit to the Los Angeles plant of URBAN PATMAN, president of the National Association of Hotel and Restaurant Meat Purveyors, to gather new ideas for the Houston group.

Only 30 per cent of Alabama's farm income came from livestock and livestock products in 1948, but 10 years later nearly 60 per cent was from those sources, Dr. E. T. YORK, JR., director of the Alabama Extension Service, pointed out at a meeting of the Alabama Meat Packers Association in Auburn, Ala. "We certainly have all the elements necessary to make this one of the greatest livestock states in the country," he said. "Yet, we know if our livestock industry is to continue to grow and prosper, this development must be a cooperative one." Other speakers during the two-day meet-



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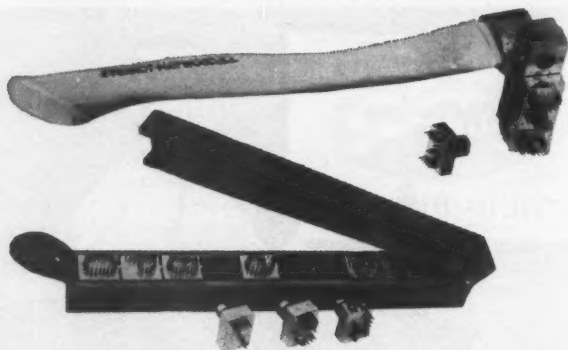
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Dept. NP-8, 405 Lexington Ave., New York 17, N. Y.

District Engineers in Principal Cities

ing included GLENN THRASHER of the National Live Stock and Meat Board, Chicago, and M. D. DANNER of the agricultural economics department, Alabama Polytechnic Institute, Auburn. ABE KAPLAN of Standard Provision Co., Birmingham, is president of the Alabama Meat Packers Association, which is campaigning for more livestock.

HARRY SAMLER, former president of The Sucher Packing Co., Dayton, O., has been named executive vice president of Joe O. Frank Co. He said he has sold his interest in Samler Packing Co., Dayton, operated by his son, HAROLD.

DAVID E. TRAVER, vice president of East Tennessee Packing Co., Knoxville, has been elected to the board of directors of the Knoxville Tourist Bureau.

The newly-organized Tennessee Meat Industry Committee of the National Live Stock and Meat Board elected TOM J. HITCH, president of the Tennessee Farm Bureau, as chairman. The group, which includes representatives of all segments of the livestock and meat industries, will help carry on, expand and assist in the financial support of the Meat Board's program of research, education and consumer information.

DEATHS

PERRY L. McGEHEE, 63, chief power engineer for Wilson & Co., Inc., Chicago, died recently. McGehee was in charge of power engineering for all Wilson plants in the United States and South America. He joined the company in the 1920s.

PATRICK C. BURNS, 72, retired head of cattle purchasing for Armour and Company, Chicago, died July 18 in Kansas City. Burns retired in 1952 after 49 years with Armour. He was named head cattle buyer for the entire company in 1932. Both his father and grandfather also were in the cattle buying business.

MARTIN HURAY, who had been president of Knoxville (Tenn.) Abattoir for 60 years when he retired, died at the age of 88.

HARRY S. COWAN, 65, retired district credit manager for Armour and Company at Kansas City, died recently of injuries suffered in an automobile accident near Plainville, Kan. He was on his way to visit friends in San Francisco. Cowan had been with Armour 43 years when he retired last January.

ISRAEL DONNER, 72, retired owner of the old Kensington Beef Co. in Philadelphia, died recently.

THE NATIONAL PROVISIONER, JULY 25, 1959

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U.S. Embassy Aide Cautions Aussies On U.S. Meat Outlet

A sharp warning that the present profitable United States market for Australian boned beef may "dry up" shortly was sounded by James H. Boulware, agricultural attache at the U.S. Embassy at Canberra.

Boulware said that with the increasing numbers of breeding cattle in the U.S., the market, sooner or later, would become unprofitable and highly unattractive.

Boulware's warning came at a time when Australia was hoping it might be possible to expand the market for boned beef and increase its dollar earnings.

However, it came as no real surprise to trade officials, who have felt all along that the market was only a temporary one, although they expected it to last a little longer than Boulware anticipates.

In an address at a beef cattle convention, Boulware touched on some problems in America-Australian trade.

He said the U.S. tariff on wool was not discriminatory against Australia, but applied to all non-American wools.

Boulware said that generally speaking, the U.S. was about self-sufficient in supplies of meat.

There were a number of factors which affected the U.S. meat trade, but regulations governing imports of meat had not been changed since the end of the war.

He suggested that prices were the real determining factor in meat imports by the U.S., but these were completely free and were not supported or controlled in any way, and reflected entirely the supply and demand position.

Current high prices resulted from herd reduction several years ago as a result of poor seasons and low prices, but in the last 12 months the cattle numbers had increased by about 3,500,000 head because of improved conditions.

Boulware said that sooner or later, the supply of beef would equal or exceed demand at present prices, and when that happened prices would fall.

"When that price break comes, and I emphasize when, not if, the U.S. market for boned beef is unlikely to be profitable, much less highly attractive.

"When that happens, I trust that Australian producers realize that it is not due to any deliberate machinations of the U.S. government, but to factors of supply and demand," Boulware said.

Seitz Introduces Franks In Test Market Campaign

The St. Joseph, Mo., trade area was used recently by the Seitz Packing Company Inc. of that city for a test market campaign. A saturation schedule of television, radio, newspaper and outdoor advertising posters announced a new "Lovers Lane" wiener with a distinctive kosher-style flavor.

The first week's advertising was "teaser style." All of the media used asked the attention-getting question, "What are Beefies?" Local curiosity almost reached a fever pitch, according to the firm.

At the beginning of the second week of advertising, "Beefies" were identified by the same media. In addition, point of sale signs were put up in local markets. Life-size pack-



age reproductions in color were used by many grocers in their weekend newspaper ads. Seitz explains that sales of the wiener product were considerable and have continued to build up.

The frankfurters are skinless with a unique flavor and a firm beef consistency, according to the company. They are wrapped automatically in cellophane; the wrapper is red and yellow. Mixed pickling spices are included in the package to enhance the flavor in cooking.

Seitz Packing Company has reached the conclusion that the way in which a new product is introduced has much to do with its success. It feels that the use of a test market enables the manufacturer to perfect better methods of merchandising and, most important of all, to get a real indication of consumer reaction to the product.

Certified Lake Colors to Broaden Spectrum for Food

The approval granted recently by the Food and Drug Administration to a proposal put forth by H. Kohnstamm & Co., New York City, makes possible what may prove to



FOUL ODORS CAN BE CONTROLLED

Investigate Sanfax DX-85

... sure, fast, economical odor control in your Rendering and Blood Drying operation. Sanfax DX-85 banishes those objectionable odor fumes from smoke stacks and helps maintain pleasant public relations.

Also effective for combating odor problems in the disposal plant, holding pens, hide cellars and other troublesome areas.

**WRITE
WIRE
PHONE**

**For Proof-Positive
Demonstration**

**The
SANFAX
Company**

P. O. BOX 604
ATLANTA, GEORGIA
ATLANTA CHICAGO SAN FRANCISCO
TORONTO, CANADA

be one of the most significant advances in the past 50 years of color technology, according to Dr. Samuel Zuckerman, vice president and technical director of the Kohnstamm color division.

The Kohnstamm proposal requested a change in the color certification regulations applying to the lakes of the FD&C colors to permit certification for their use in or on all foods.

Now for the first time, synthetic organic pigments also will be available, offering a wide range of color choice for users, Dr. Zuckerman pointed out. The lake colors when dispersed in edible fats give non-bleeding stable products, he said. Not only will yellows be available,

but oranges, reds, greens and blues.

Lake colors have been used in printing inks for many years, Dr. Zuckerman noted, and certified food color lakes now may be used for printing food containers and inserts and for printing on the food itself. Lake colors also may be used for such food packaging materials as polyethylene and polystyrene in which the water soluble FD&C colors were unsatisfactory, he said.

Food color lakes, in accordance with the new FDA regulations, are made by extending on a substratum of alumina a salt prepared from one of the certified water soluble straight colors by combining such color with the basic radical aluminum or calcium.

gut-cleaning boost your profits?



let a **KOCH** specialist recommend the correct casing cleaning equipment for your operation

Process fresh hog and sheep gut in your own plant for a lot less money than you can buy them. Sell the excess and boost your profit. KOCH NEW ERA casing cleaning installations are now more than paying their way in slaughtering plants throughout the U. S. Use KOCH free engineering service to recommend profitable gut cleaning equipment for your operation.



Write today for KOCH Equipment Catalog!

A Division of
KOCH SUPPLIES INC.
2520 Holmes Street, Kansas City 5, Mo.
Phone Victor 2-3788

2200 Items for the meat and food industries

Flashes on suppliers

THE GLOBE COMPANY: CHARLES F. GAMBILL has been appointed vice president in charge of the packinghouse equipment division of this Chicago concern, according to an announcement by RUSSELL L. GAMBILL, president. Charles Gambill has been sales promotion manager for four years.

THE V. D. ANDERSON CO.: An engineering service to be made available to rendering plants and meat packing rendering departments has been announced by this Cleveland concern. A company executive stated that with rapid technological advances being made in extraction processes, there is a definite need for an engineering service that is qualified to consult with meat packing and rendering executives about complete plants, as well as modernization programs, in order to correlate the new advancements and bring about more efficient extraction operations.

PRESERVALINE MANUFACTURING CO.: This Flemington, N.J., firm has announced the promotion of MARTIN J. RYAN to the position of midwestern sales manager. Ryan, who has been associated with the company for more than 17 years, will continue to make his headquarters in the Chicago area.

AMERICAN FIBER GLASS CORP.: KARL AXELSON has been appointed manager of sales and promotion for this Nashville, Tenn., concern which manufactures fiber glass vats for curing, transporting, etc. Having begun his meat packing career with Roberts and Oake in 1939, he traveled extensively throughout the mid-central and southeastern states representing a prominent meat packing plant equipment manufacturer. Axelson expects to make his headquarters in the Chicago area.

CONRAD-WESTERN LABORATORIES: "BART" R. STERN has become a partner in this Compton, Cal., company which has supplied the western meat packing and food industries with seasonings and spices for more than a quarter of a century. He will take charge of financing, sales, advertising and promotion. The firm is planning an extensive nationwide sales program in which regional distributorships will be set up across the country under Stern's supervision.

THE NATIONAL PROVISIONER, JULY 25, 1959

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$5.00; additional words, 20c each. "Position Wanted," special rate, minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE
PLEASE REMIT WITH ORDER

HELP WANTED

MEAT TRADER

AA 1 company, located in New York, requires experienced trader in imported frozen meats from New Zealand, Australia, etc.

Man we want has broad experience as meat broker or importer. Must know outlets and buyers in various sections of United States.

State age, experience and full details. Replies held strictly confidential. Excellent opportunity for right man.

Our employees know of this advertisement. Reply to Box W-332, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

ARE YOU THE MAN WHO WANTS TO CASH IN BIG

On the newest product for the meat industry? 50-year old, blue chip company offers profitable opportunity to sales director with a following in the meat ingredients field. Remuneration commensurate with experience. You will direct the sales efforts of this new division—backed by our manpower, money and general marketing know-how. All replies treated in strict confidence. If you are the man we're looking for (and age is not a factor!) write at once to

W-333, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SUPERVISORY POSITION: Must have technical and practical knowledge of full line government inspected packinghouse operations. Prefer man 35 to 45 years of age, must be sober and able to get along with people. Growing plant in southeast. Good opportunity for right man. W-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CURING FOREMAN

MEDIUM SIZED: Indiana packer needs curing foreman. Must know processing and yields. This is a good permanent opportunity for the right man. Answers will be treated confidentially. Send resume of past experience and qualifications. W-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES ROUTE SUPERVISOR: To work directly under sales manager, on peddler truck operation of sausage and smoked meats in Iowa, with minimum guarantee and commission on your 7 route division of 21 route operation. State experience and all pertinent information in letter to Box W-491, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COST ACCOUNTANT: Trained and experienced as a cost man for meat packing industry. Must be able to set up and take charge of all phases of the business. Our plant has I.B.M. department. Attractive offer to proper person. Apply to Box W-316, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMEN

To represent nationally known quality hotel supply house on a liberal commission basis. Young, experienced men with following and earnings experience in five brackets can make happy permanent connection provided references are sound. Expense or drawing account for limited period. Several territories open. Answer giving full details in first letter, stating age, volume, experience and average earnings. All replies in strictest confidence. W-334, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

VEAL PLANT: Located in Orlando, Florida, needs two men who can kill and bone three to four hundred baby calves per week. Work per head, salary or commission. All replies confidential. Write to Box W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Veal man wanted on Fulton Market, Chicago. Top wages for top man. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

HAVE SMALL PACKING plant and fully equipped sausage kitchen, ready to go. Central Michigan. Looking for man with \$25,000 to invest, and experience to operate. Once in a lifetime opportunity. Give age and experience in first letter. W-388, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Supervisor and foreman for curing and smoking departments. Write giving background, experience and salary expected. BLUE BIRD FOOD PRODUCTS CO., 834 North Second St., Philadelphia 23, Pa.

EQUIPMENT WANTED

INTERESTED IN BUYING: A late model one ton, 1½ ton or 2 ton refrigerated truck. Must be in A-1 condition. STONE MEAT PACKING INC., R.R. 1, Box 204, Chicago Heights, Ill. Phone SK-4-6749

EQUIPMENT FOR SALE

ANDERSON EXPELLERS

FRENCH SCREW PRESSES

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

MITTS & MERRILL large size crusher for sale. Complete with motor and fly wheel. Also German fine ground green bone grinder. Also standard Nap unscrambler for dog food cans. Above in strictly A-1 condition at bargain prices. HILL PACKING COMPANY, Box 148, Topeka, Kansas

4 STAINLESS STEEL BONING BENCHES: Capacity 3 butchers each. Very sturdy construction, excellent condition. Can be seen in stockyards area, Chicago. FS-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GRINDER: Cleveland Klean-Cut, 6" plate, 5 H.P. motor. Excellent condition. COLOMA MEAT PRODUCTS, Coloma, Wisconsin

PLANT WANTED

WANTED: Small beef packing plant to rent or buy. Buildings and equipment must be in good condition. Preferably with government inspection. PW-317, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

FOR SALE: Small packing plant—central Michigan—hog and beef equipment—five acres. Established eighty years under same name. FS-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKING COMPANY FOR SALE: 60 head per day, cattle only, in northwestern Minnesota, located in a small town. Federally inspected, located on all weather highway with rail connections. FS-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORK AND TALLOW CRACKLINGS WANTED We are paying above regular market prices for hydraulic pressed cracklings from fresh slaughtered animals. Truck or carloads or less. Also bacon rinds wanted. TOPEKA RENDERING & EXTRACTION COMPANY, P. O. Box 148, Topeka, Kansas

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

[Continued on page 56]

BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipments at prices quoted F.O.B. shipping points.

Current General Offerings

Sausage & Bacon

- 2242—PICKLE INJECTOR: Globe 52 needle, recently overhauled, A-1 condition\$2,750.00
- 2243—MINCEMASTERS: (2) Griffith Lab., 1 new in orig. crate, other used about 3 mos. ea. \$2,950.00
- 2167—BACON PERMEATOR: Boss #247, 9 needles, 240 bellies/hr. stainless steel\$2,250.00
- 2164—BACON FORMING PRESS: Dohm & Nelke Jr. model, 5 HP. motor\$2,450.00
- 2176—BACON SKINNER: Townsend #52\$1,250.00
- 2166—BACON SLICER: U.S. high speed model HD-4, shingling conveyor & automatic board dispenser\$1,350.00
- 2165—SLICER: U.S. model HD-3, 1 HP. motor, for chipping beef\$750.00
- 2229—JOURDAN COOKER: all stainless steel, 2-cage cap. 9' high x 47" wide x 5' long, with 1 HP. pump, excel. cond., crated, ready to go. \$1,750.00
- 2244—BAKE OVEN: Advance, size #3, 192 loaf cap. OA 108" x 108" x 112", 8-shelves, w/removable drip pans in each shelf\$825.00
- 2245—SILENT CUTTER: Buffalo #70-B, center dump, 60 HP. V-belt drive, air operated\$795.00
- 2186—SILENT CUTTER: Buffalo #44-B, 200# cap., newly rewound 20 HP. motor\$825.00
- 1692—SILENT CUTTER: Buffalo #38-B, 175# cap., 15 HP. TEC mtr., A-1 reconditioned\$825.00
- 1610—MIXER: Buffalo #5, stainless shell, 1500 lb. capacity, 15 HP. motor\$1,750.00
- 2211—MIXER: Boss #25, stainless steel bowl, 5 HP. motor, chain drive\$795.00
- 2231—GRINDER: Buffalo #64-B, 25 HP. motor\$450.00
- 2236—GRINDER: Boss md. #161, 20 HP. motor\$595.00
- 2247—GRINDER: Globe 7½ HP., gearhead mtr., 6" plates & knives, fine condition\$595.00
- 2079—STUFFER: Buffalo 1000# cap., exceptionally fine condition\$3,500.00
- 2090—STUFFER: Globe 200# cap., with valves & air piping\$725.00
- 2044—STUFFER: Buffalo 100# cap., with valves & air piping, A-1 condition\$675.00
- 2235—CASING APPLIERS: (2) Buffalo\$135.00
- 2161—VACUUM HAM PRESS: Anco #963, ¼ HP. for 4" or 4½" square molds\$775.00
- 2162—HAM MOLDS: (200) Anco #964, stainless steel, 4" x 4" x 27", comp. with springs. ea. \$13.75
- 2110—LOAF MOLDS: (275) Globe Hoy #66-S, stainless steel, 10" x 4½" x 4½". Spec. price. ea. \$5.00
- 2187—LOAF PANS: (1000) Best & Donovan, stainless steel, 6½ cap. 10"x5"x4", A-1 cond.ea.\$2.25

Rendering & Lard

- 2087—EXPELLER: Anderson "Red Lion", A-1 condition, rebuilt & guaranteed\$4,000.00
- 1974—HYDRAULIC PRESS: French Oil, 700 ton, with steam pump\$2,500.00
- 2050—HYDRAULIC PRESS: French Oil, 300 ton, recently factory overhauled, w/steam pump \$2,950.00
- 2160—HYDRAULIC PRESS: Anco 75 ton cap., stainless steel newly relined cylinder, new gasket \$900.00
- 2221—COOKER: Anco 4 x 10', jacketed head, 100# W. P. with percolator pan\$2,875.00
- 2188—HASHER-WASHER: Anco, 14 x 17" throat opening, 7½ HP. Hasher with 30" dia. x 10' long flywheel washer\$80.00
- 2212—KETTLE: Green, 80 gal. cap., stainless clad, steam jacketed w/cover & valves\$325.00
- 2072—HAMMERMILL: Jeffery type B-3, 20" x 12" opening, 25 HP. mtr., only 1 yr. old\$1,750.00

Miscellaneous

- 2246—WRAPPER & CONVEYOR TABLE: Scandia, U.S. Vardine type VA, mdl. 5FF6, all stainless steel, conv. 27' long x 18" wide, ½ HP.\$1,450.00
- 2240—HOG NECK SCRUBBER: Best & Donovan \$245.00
- 2230—WALK-IN-COOLER: Araco, all aluminum prefab, 49" x 89" x 71½" high, with Larkin Ammonia Compressor\$1,750.00
- 2222—FILTER PRESS: Sperry, 15 plates 24" x 24" 1 HP. Viking Pump\$2,850.00
- 2248—BAND SAW: Jones-Superior #54, with movable top table\$595.00
- 2214—MAGNETIC TRAPS: Cescoea. \$95.00

All items subject to prior sale and confirmation
• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
WA Bash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING [Continued from page 55]

POSITION WANTED

MANAGER

This man has 28 years of practical experience and a thorough knowledge of all phases of packinghouse management and operations, from livestock buying through sales. Experienced in packinghouse accounting procedures, cost control, yields, labor relations etc. Thorough knowledge of plant construction and layout, all packinghouse machinery and equipment, its installation and maintenance. A capable administrator with ability to assume full responsibility for efficient operation with profitable results. Presently employed by large eastern packer. W-310, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

PURCHASING AGENT

Desires affiliation with progressive firm. Experienced in full line of packinghouse equipment and packaging materials. Married, age 27, excellent references. Will relocate. Recognized by the M. C. A. purchasing agents' association. Minimum income \$75000 with future. W-326, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OPPORTUNITY WANTED: Plant manager, 25 years' solid experience large and small packers, wishes to buy through management profit sharing plan, small packing business with real potential. Assume full responsibility. Best of character and credit references. W-324, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER: 25 years' meat experience. Strong leader, good reputation, much know-how, slaughtering, processing, labor relations, controls, planning and sales. Available soon. Can assume responsibility of any size plant. Will go anywhere. W-325, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES ACCOUNTS: Established with many wholesalers, retailers in the New York area. Proven managerial experience. Complete knowledge of provisions and fresh pork. Currently employed but will make change. Interested in New England processors. W-327, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SALESMAN: Thoroughly experienced. Institutional and wholesale. Complete line, New York metropolitan area. Excellent record, desires change. W-312, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

POSITION WANTED

FOREMAN OR SAUSAGE PRODUCTION SUPERINTENDENT: 25 years' experience in all sausage departments, curing and packaging. Federal or non-federal. Large or medium sized plant. Will go anywhere east or midwest after fair notice to present employer. W-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN

25 years' experience, full line meats. 15 years' chain store sales and supervision. Chicago area preferred. Now working. W-328, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Experienced in selling meat, provisions and offal. Wishes to represent reliable house on commission basis. W-329, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Beef and beef offal. Experienced—with following. Desires position with reliable packer for the Maryland-D. C. Area. W-330, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SUPERVISOR: Plant or department. 30 years' experience in all phases. References furnished. Will relocate. W-331, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PRACTICAL HOG KILL & CUT FOREMAN: Medium size, progressive southeastern plant, average weekly kill 2,000-4,000. Applicant must be aggressive, thoroughly experienced in all phases of operation. State qualifications, age, references, salary expected. Permanent position for the right man. W-318, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGER

PLANT MANAGER: Would you recognize a good position as plant manager of an established, really progressive packing company? We are looking for a "LIVE WIRE" who knows pork operations from the kill floor through cutting, curing, smoking, bacon slicing etc., and who knows costs and can keep them in line, also, yields and labor relations. This is the offer of a good job at a good salary. ARE YOU THE MAN? If so, reply to Box 2W-301, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

HELP WANTED

PLANT MANAGERS REQUIRED FOR SCOTLAND AND NORTHERN IRELAND

Old established group of companies requires Plant Managers for two factories processing secondary meat products and by-products. Completely modern methods employed throughout. Operations include canning, quick-freezing, sausage making, edible and inedible rendering; also manufacture of pet foods and livestock feeds. Irish factory processing 500 tons per week; Scottish factory 250 tons per week and expanding. Applicants should have good academic background and practical supervisory experience. Thorough knowledge of meat packing and processing methods is essential.

Removal expenses reimbursed on satisfactory completion of 12-month trial period. Fully paid pension plan and excellent opportunities for advancement.

Write Box No. W-302, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. For salary and other information, sending full outline of education, experience, marital status and age with first letter.

SAUSAGE FOREMAN

Sausage foreman wanted to take full charge of sausage department of southeastern plant, 200,000 pounds weekly capacity. Must have practical experience in all phases of manufacture, packaging, costs, yields and modern equipment. State qualifications, age, references, salary expected. Permanent position for right man. W-319, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER

Prominent mid-Atlantic states packer has excellent opening for experienced sales executive capable of dealing with route and primary account salesmen plus progressive merchandising program. Give full details in first letter to Box W-315, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

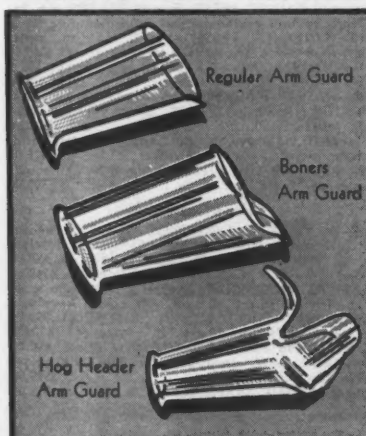
SALESMAN WANTED

Here is additional income for the right man. Sell our famous sausage binders to your trade. They are proven profit-makers for your customers wherever used. We still have some excellent territories available. Write us for particulars concerning our liberal commission plan.

RALPH ETTLINGER & SONS
346 West Kinzie St., Chicago 10, Ill.

for positive
protection against
knife accidents use

PLASTIC ARM GUARDS



SAFE • SANITARY • WASHABLE

Pioneer

Order in sizes: Small, Medium, Large, Extra Large. Transportation extra for foreign and domestic shipments.

Manufacturing
& Distributing Co.

910 WASHINGTON ST. • CEDAR FALLS, IOWA

OUR 78th YEAR
BERTH. LEVI & CO., INC.
1882 "THE CASING HOUSE" 1959

CHICAGO • NEW YORK • LONDON
BUENOS AIRES • SYDNEY • WELLINGTON • ZURICH



150 suppliers of REFRIGERATION MACHINERY AND REFRIGERANTS

are listed in the classified section of the PURCHASING GUIDE . . . beginning page 118 . . . eleven pages of manufacturers' product information in catalog section E.

For EFFICIENT PURCHASING use the "YELLOW PAGES" of the Meat Industry

The
Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION
THE NATIONAL PROVISIONER, JULY 25, 1959

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